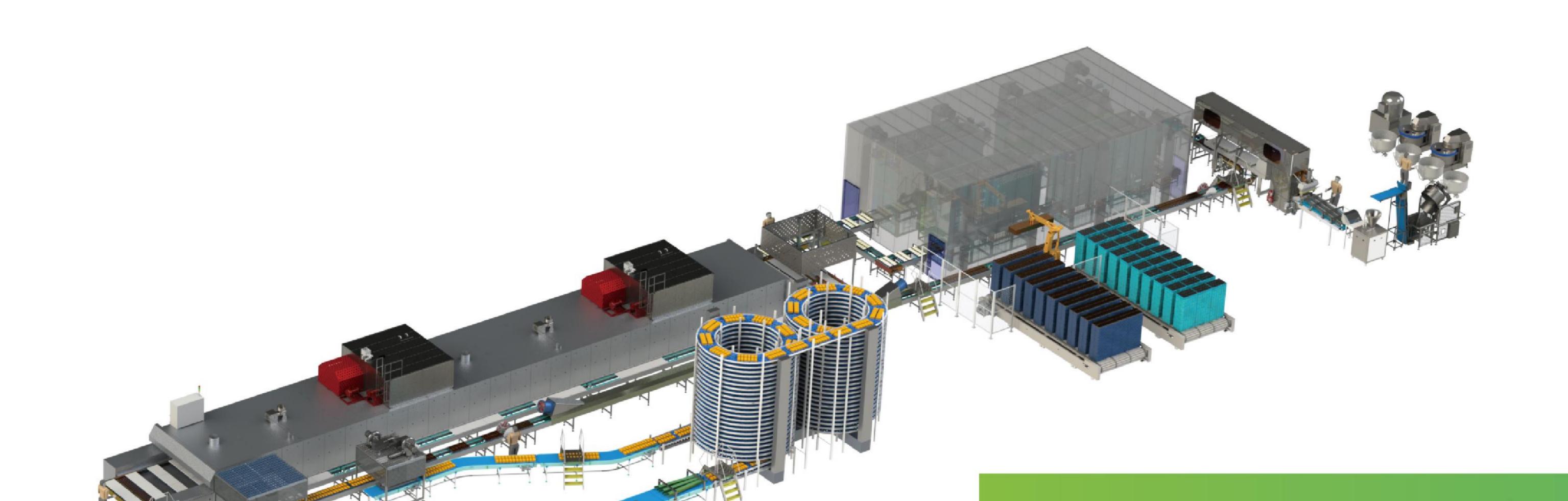
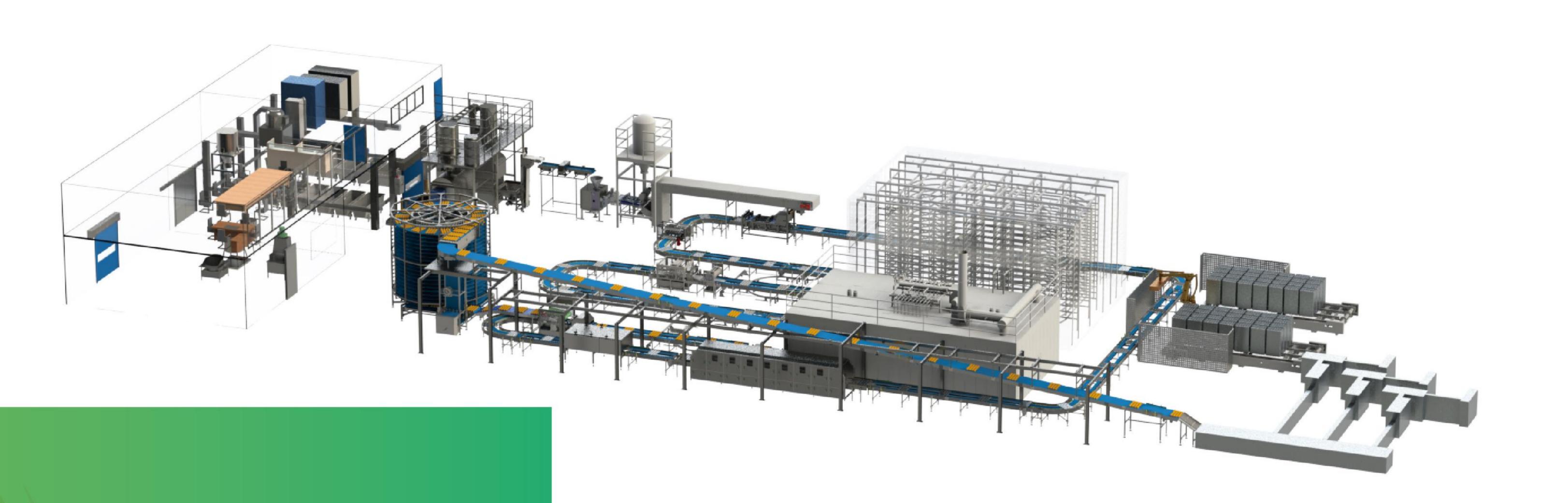
AUTOMATIC BAKERY SOLUTIONS







HEBEI AOCNO BAKING MACHINERY CO..LTD

ADD: Anping County ,Hebei,China TEI: 008615127880005

Web: www.aocnobake.com www.aocno.com

AUTOMATIC BAKERY SOLUTIONS

2023.05





AOCNO was founded in 1984 and invested a new area of 59000 square meters in Anping Industrial Park in 2012. Established Hebei AOCNO Baking Machinery Co., Ltd., AOCNO focuses on the research and development, production and manufacturing of automation equipment for the baking industry. Continuously investing in research and development to create advanced equipment, AOCNO always puts quality first and users first. With a customer-centric business philosophy, AOCON automated baking lines have created a large amount of wealth for global users and received high praise from them.







Accept customization

- .Customizable complete bread line based on customer bread information.
- II. Professional engineers measure and design and provide a complete solution design.
- III.Each machine has different models and capacities, and is subject to negotiation and customization.
- IV.Electrical parts: Siemens, Schneider, ABB, AB, etc.
- V.Mechanical parts: Imported or domestic parts can be selected according to customer requirements.

02 COMPANY QUALIFICATION





















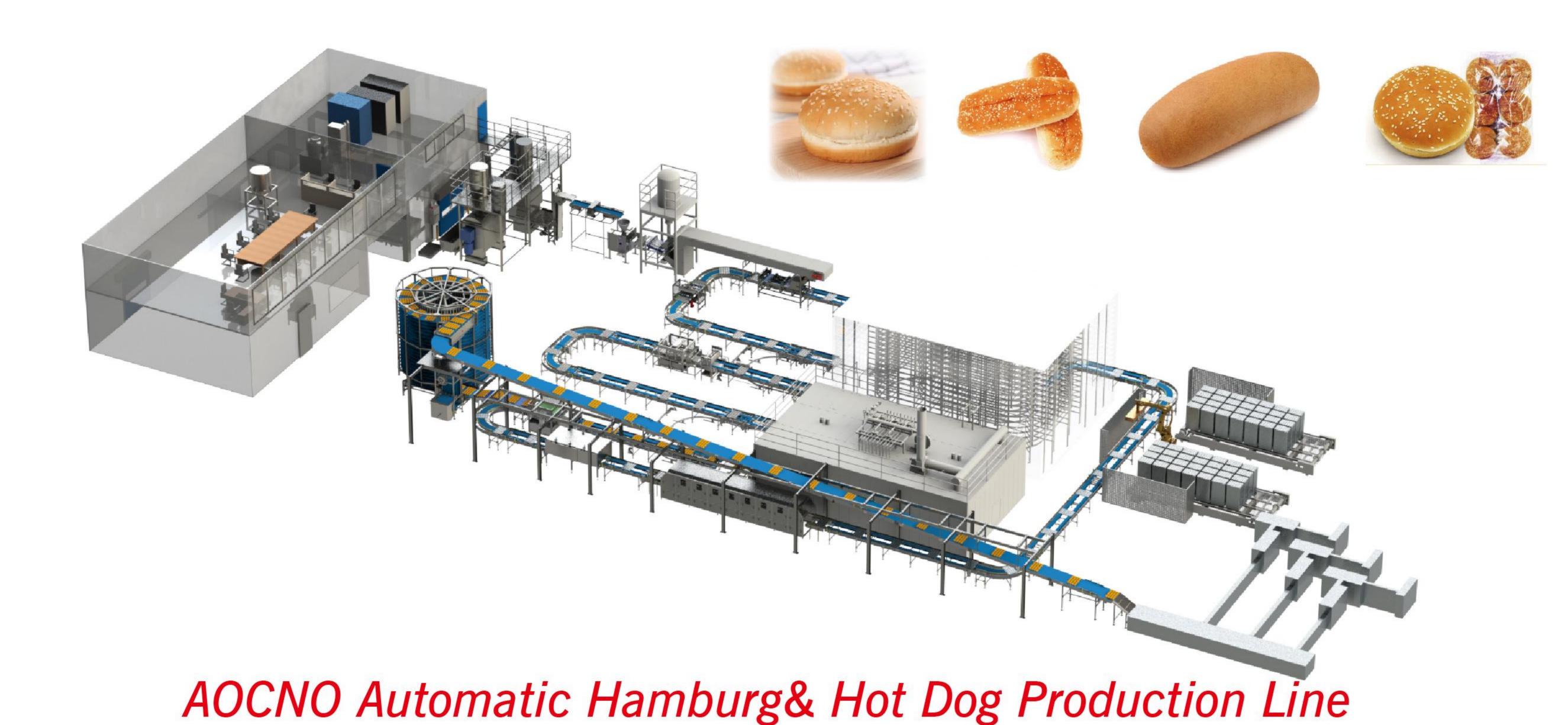






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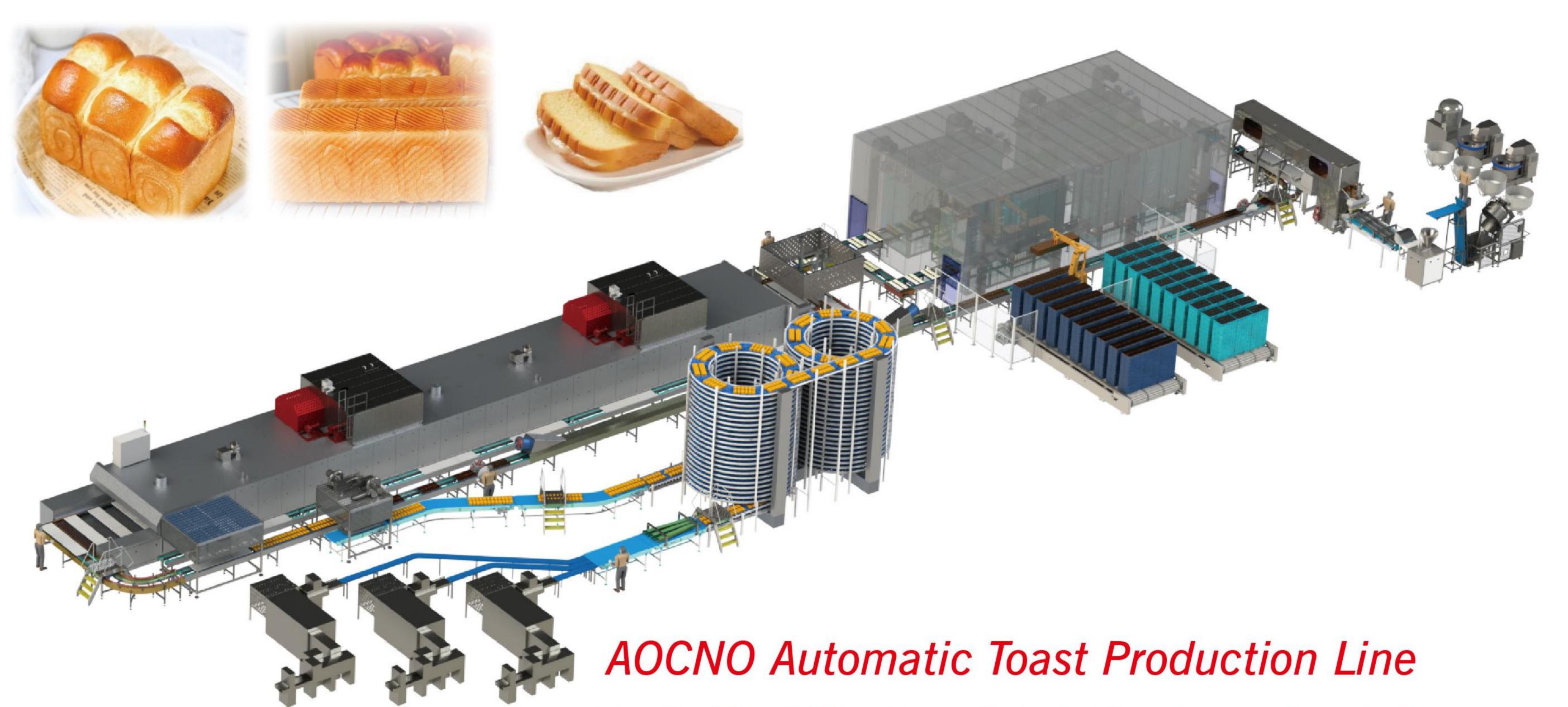
Capacity: 6000-36000 pcs/ hour | Customized based on user site production



- Mixing system
- 3. Dough pump and dough conveyor
- High precision divider
- Belt frozen rounder
- Intermediate proofer
- 7. Multifunctional moulder
- 8. Centralized multi-channel powder harvester
- 9. Panner

- **10.** Servo shaker
- 11. Pan conveyor
- 12. Continuous proofer
- 13. Water-jet cutter
- **14.** Glazer
- 15. Sesame seed sprinkler
- **16.** Continuous oven
- 17. Continuous depanner
- 18. Pan cleaner

- **19.** Pan cooler
 - 20. Spiral cooling tower
 - 21. Robot pan stacker/ unstacker system
 - 22. Pan inverter
 - 23. Bread conveyor
 - **24.** Auto slicer
 - 25. Auto bagger
 - 26. Ink jet printer
 - 27. Metal detector



Capacity: 1000-9000 pcs/ hour | Customized based on user site production

- 1. Water chiller & auto ingredient system
- Mixing system
- 3. Bowl lifter, dough chunker, conveyor
- 4. High precision divider
- Belt frozen rounder
- 6. Intermediate proofer
- 7. Toast moulder
- 8. Panner

- Auto proofer
- 10. Auto lidding
- 11. Tunnel oven
- 12. Auto lid remover
- 13. Auto depanner
- 14. Mold cooling tunnel conveyor
- 15. Robot pan stacker/ unstakcer system
- **16.** Oil sprayer

- 17. Spiral cooling tower
- 18. Lane conveyor
- 19. Auto slicer
- 20. Auto bagger
- 21. Auto clip or twist lock
- 22. Ink jet printer
- 23. Metal detector





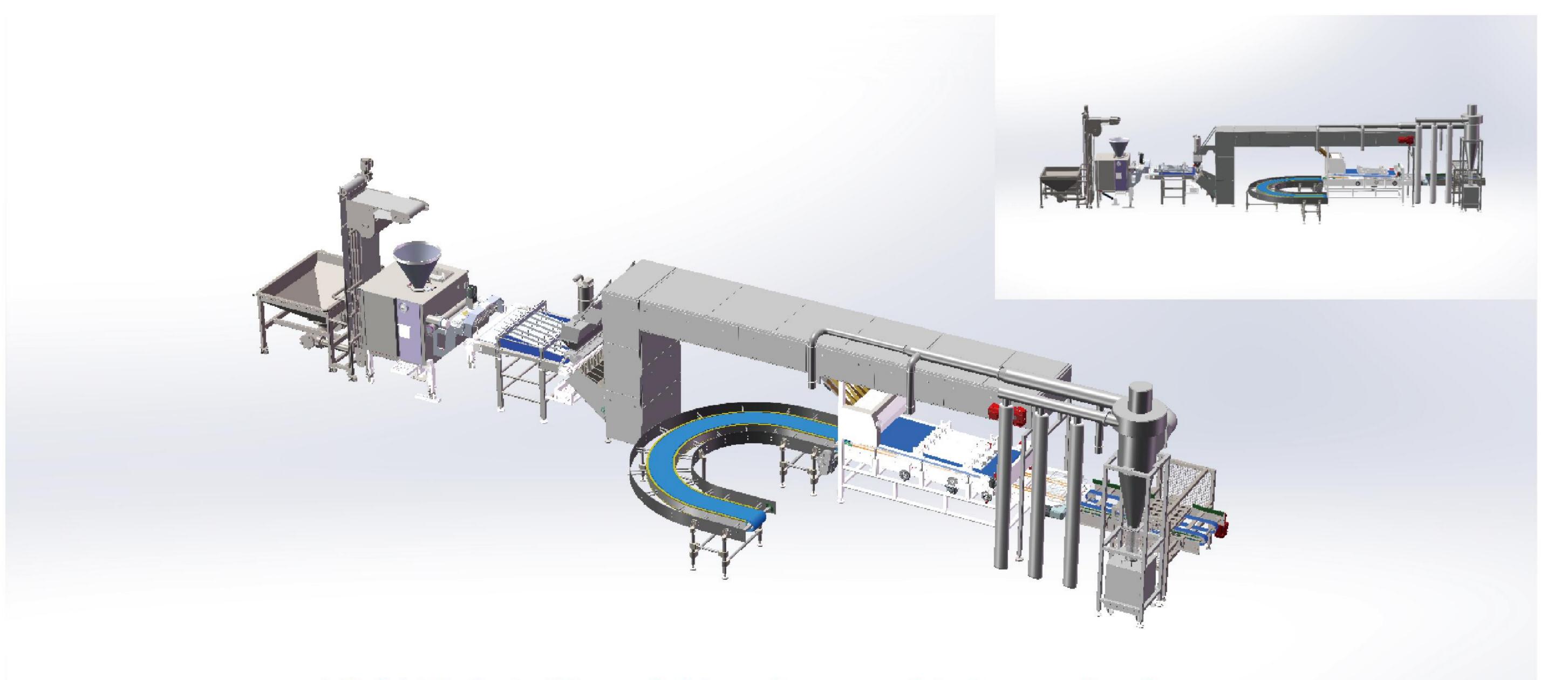


Customizable toasts, burgers, hot dogs, baguettes, pizzas, automated and semi-automated production lines

- Water chiller
- Mixer
- Trough
- 4. Lifter, dough chunker, elevator
- High precision divider
- Rounder
- 7. Intermediate proofer

- 8. Multifunctional moulder
- Panner
- 10. Spiral proofer
- 11. Sesame seed sprinkler
- **12.** Lidding
- 13. Tunnel oven
- 14. Lid remover

- 15. Continuous depanner
- 16. Pan inverter
- 17. Pan cooler
- 18. Spiral cooling tower
- 19. Pan cleaner
 - 20. Robot pan stacker/unstacker system
 - 21. Pan conveyor, ladder



AOCNO Intelligent Hamburger Makeup System

Servo weight stabilization system | Stainless steel body | Vector technology enables dough to achieve perfect effects. The segmentation accuracy error shall not exceed 1% | High efficiency, low cost, intelligence

	Configuration	Divider model	Variable speed range * (pcs/hr.)	Maximum conveying capacity*	Cutting range	Voltage	Power
High precision servo Hamburg system	6 channels		8000-28000 14000-36000		26-200g	220V-400V	22KW

- Dough pump
- Belt conveyor
- 3. Vector high-precision divider 8. Servo shaker machine
- Frozen rounder
- Intermediate proofer

- Auto moulder
- Auto panner
- Turning conveyor
- 10. Multiple flour recycling machine





500-3000kg automatic toast production line per hour. | 1000-4200 pcs/hour

AOCNO Industrial Toast Makeup System

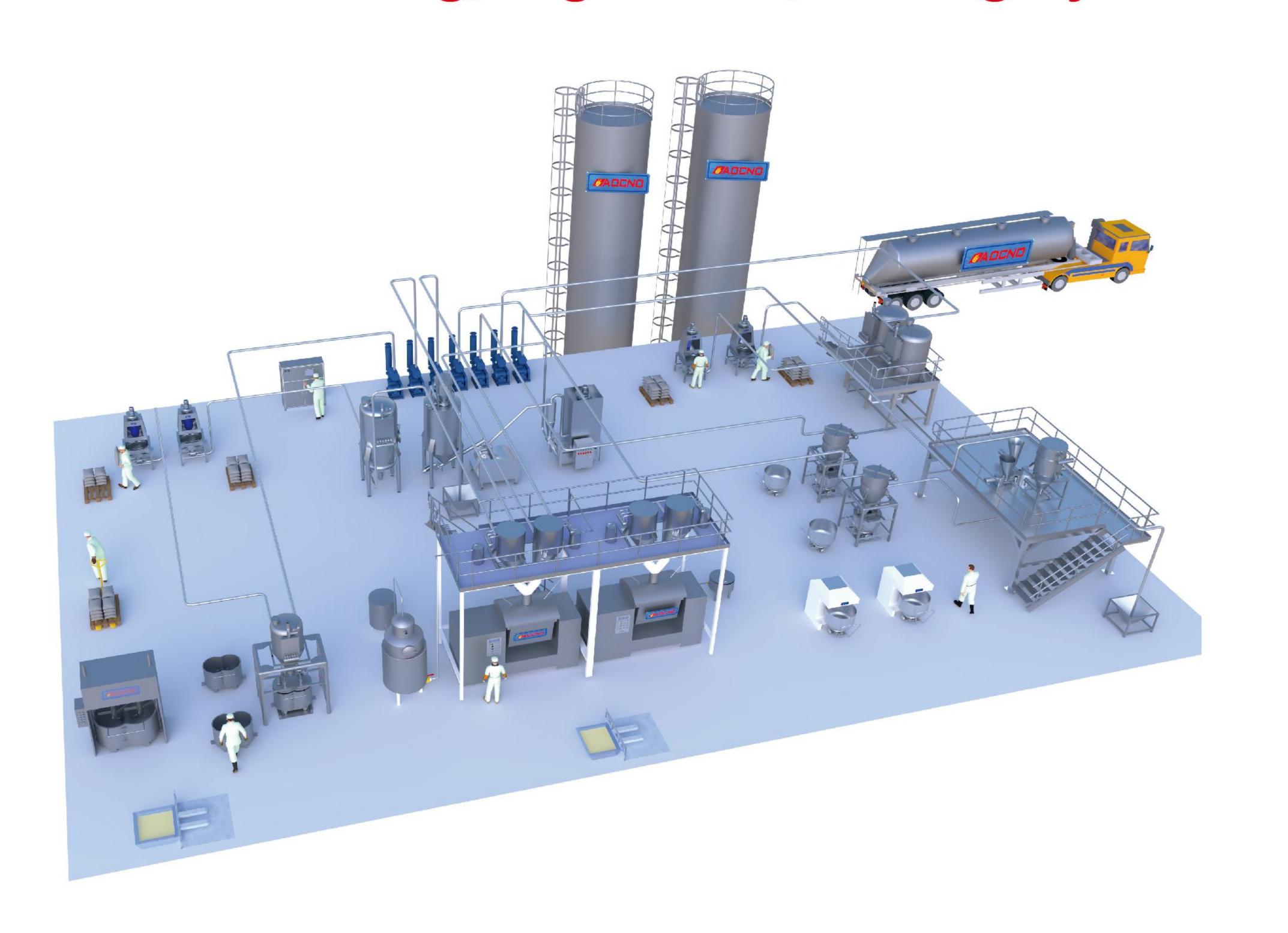
Customized according to the production capacity of the user site.

- 1. Removable bowl spiral mixer
- 2. Bowl lifter, dough chunker
- Belt elevator

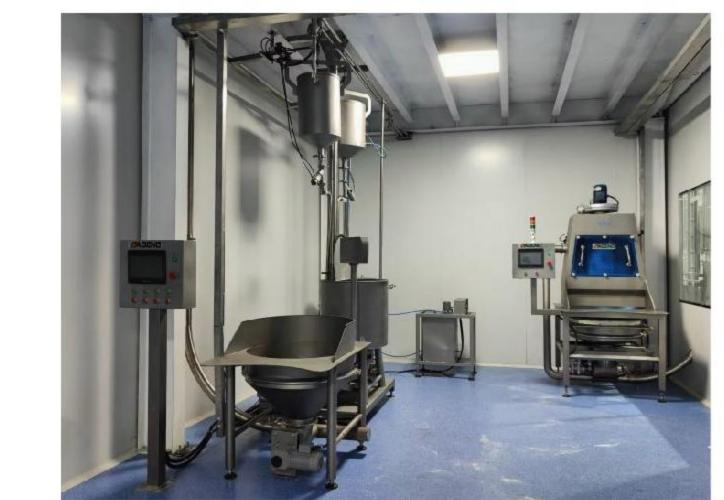
- 4. High precision divider
- Belt frozen rounder
- 6. Flour duster

- 7. Industrial rolling moulder machine
- Four dough cutting knives
- Auto panner

Automatic Feeding, Ingredient, Mixing System



The equipment is designed based on the variety of products produced by users, with an automated flour silo, raw material storage and automatic batching system, and automatic mixing of powder, liquid, and small materials.



- Dustless powder feeder
- Automatic sugar feeder
- High speed emulsification machine
- Liquid oil heating tank



Automatic metering and batching tank



- Water treatment machine
- Steam generator
- Ethylene glycol refrigerator







Equipment performance

Baking effect

Uniform baking color, precise temperature control, and easy to use dual control interface operation.

Stability

The frame adopts national standard thick profiles, with a design of "external fixation and internal freedom". The oven body can still maintain stability at 400 ° C.

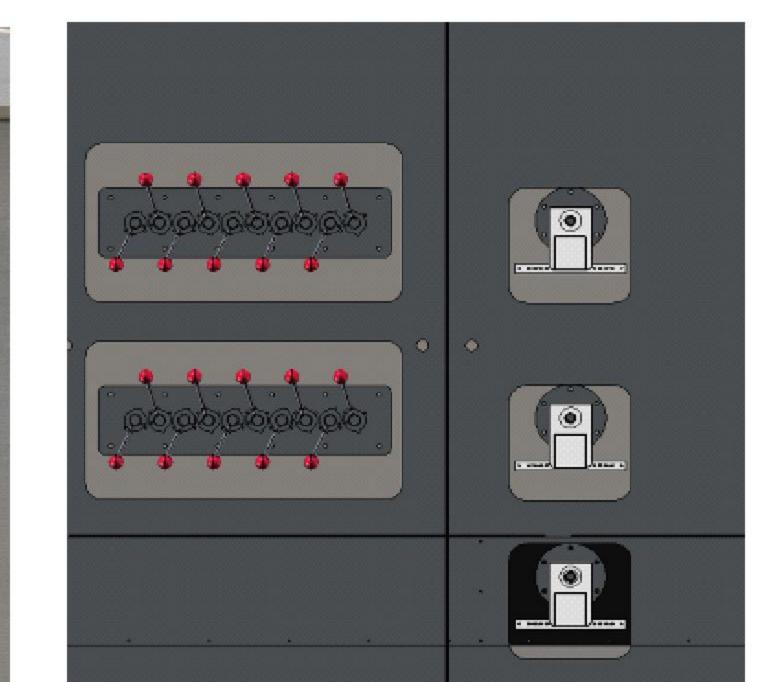
Security

Adopting imported combustion equipment (such as Riello and Weishaupt), there are strict controls and anti error locking settings for every detail that affects equipment safety.

Energy efficiency

Using high-quality insulation materials can effectively reduce the solid heat conduction of the material, making it more energy-efficient and environmentally friendly.







Touch screen

Temperature control

Observation window

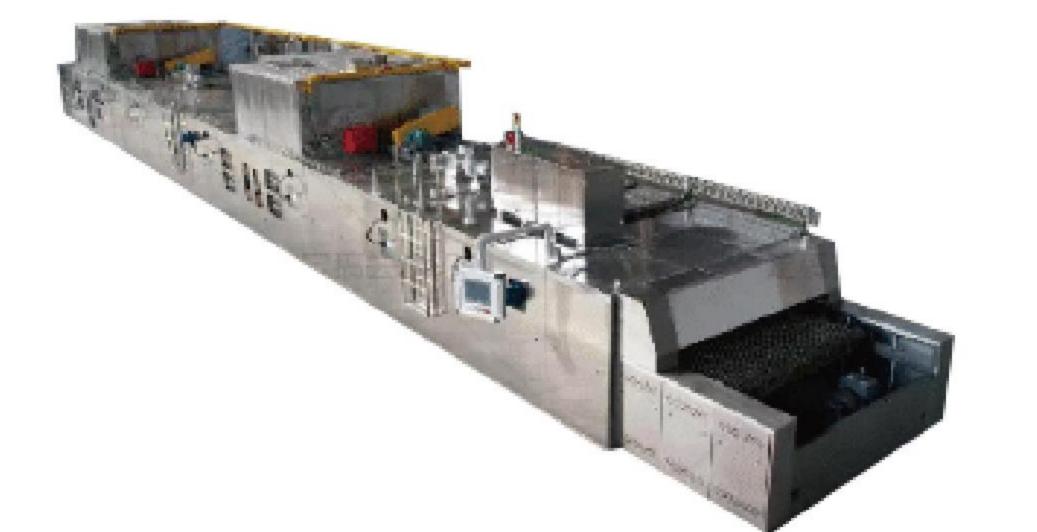
- Three heating methods: radiation, convection, conduction;
- Stainless steel shell, and the inner cavity is made of aluminum plated steel plate;
- There are observation windows on both sides for easy observation of the baking status;
- Fully automatic damper control system;
- The insulation layer is made of high-density ceramic fiber insulation cotton.

Features and advantages

- 1. Save production space, reduce labor demand, and improve production efficiency.
- 2. The same production space and personnel can achieve twice the output.
- 3. The baked product is uniform and has no color difference.
- 4. Adopting compressed double-layer insulation to reduce heat loss and energy consumption.
- 5. The same output saves 15% of energy expenditure compared to ordinary tunnel oven.
- 6. Reasonably reducing the baking space ensures the heating rate during baking and reduces heat loss.
- 7. When baking products, humanized adjustments can be made based on product weight and moisture content, without being affected.
- 8. Independent temperature zone and speed control, freely adjustable according to production requirements.

It can be equipped with a fully automatic conveying management system and a fully automatic cooling tower and complete bread production lines.

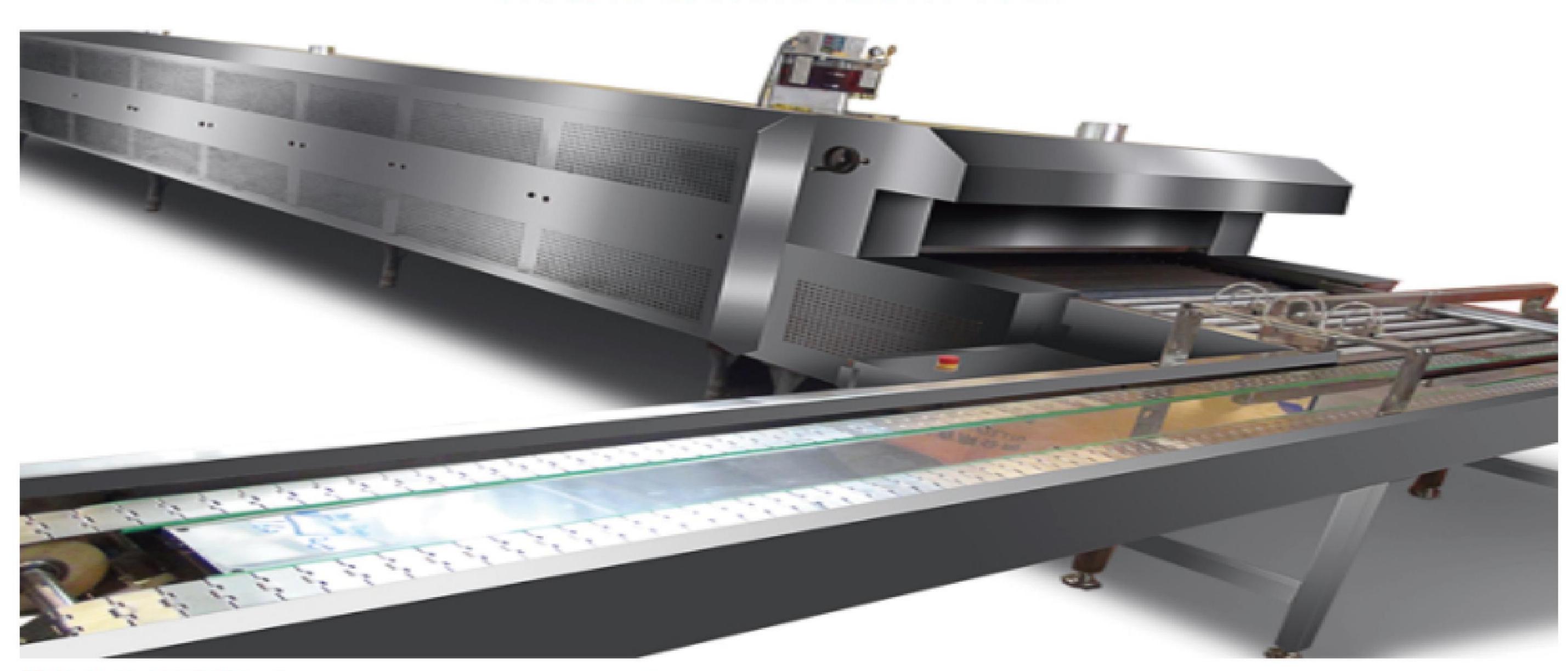
The specific length of the tunnel oven can be customized according to customer needs.



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AOCNO Electric Tunnel Oven



- 3. SEW reducer
- **Key components: 1.** Far infrared heating element **2.** 12 inch Siemens touch screen PLC
 - 4. Siemens electrical control system
 - 5. Stainless steel tubular radiator with STIR far infrared ceramic coating reduces baking time by 6%









Baking range

Bread, cake, biscuit, moon cake, pastry and other baked goods.

It has three heating methods: radiation, convection, and conduction.

The hot air circulation system controls the electric heater and air convection system through PID.

The frame is made of carbon steel, the inner cavity is made of high-temperature resistant steel, and the outer shell is made of 304 stainless steel. Stainless steel conveyor belt.

High density ceramic fiber insulation cotton.

Quick heating.

4-5 heating control zones.

2 sets of air convection systems, 4 convection fans.

4-6 openable observation windows.

Users can customize various width and length specifications, and the effective baking area can be customized from 9 square meters to

125 square meters.

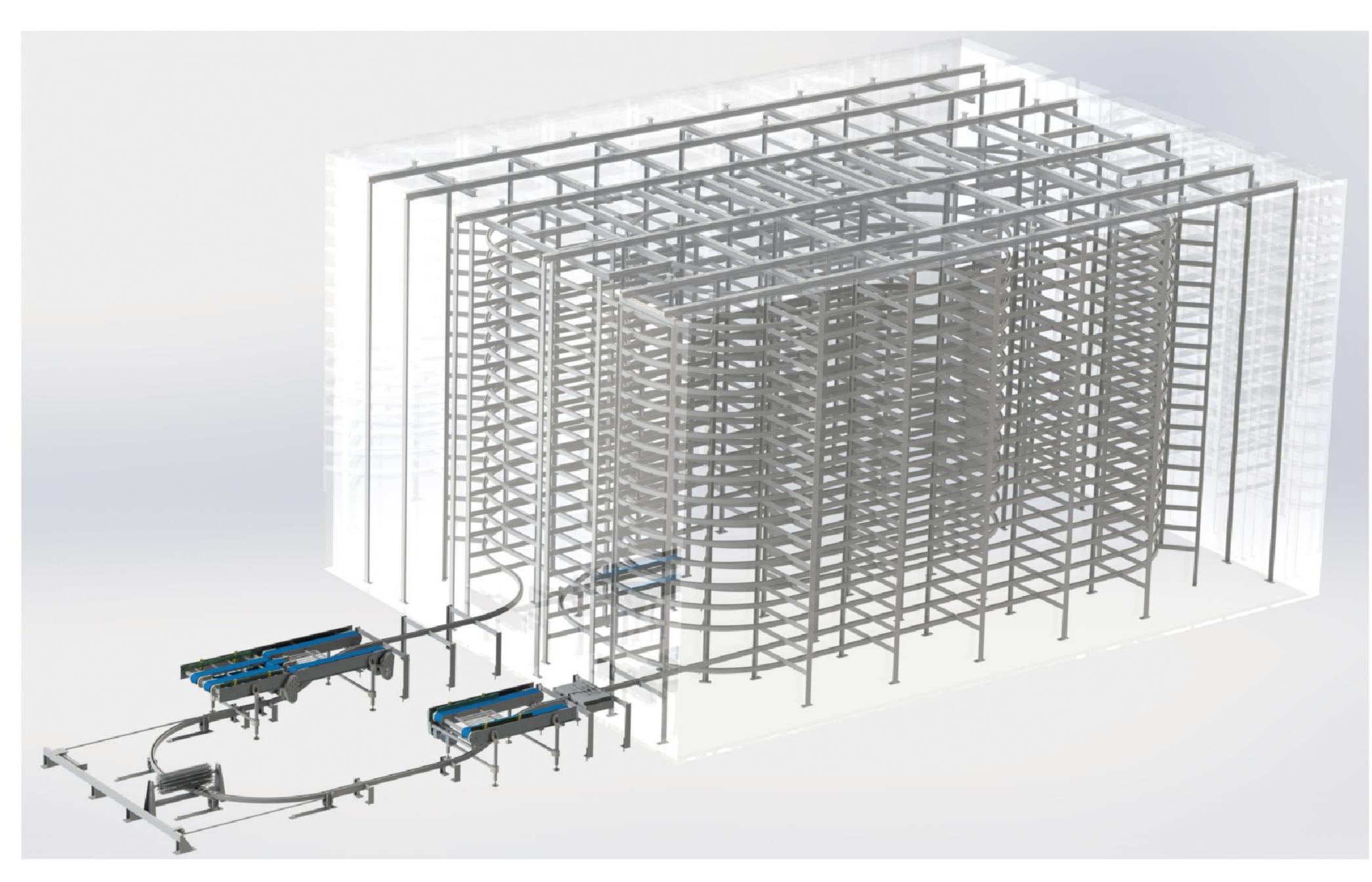




Specifications	Internal height	Internal width	Outer height
Two pans	850 mm	1400 mm	1600 mm
Three pans	850 mm	2000 mm	1600 mm
Four pans	850 mm	2650 mm	1600 mm

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Continuous Proofer

Electric power: 18KW

Voltage: 220V-400V 3-phase

Frequency: 50-60Hz

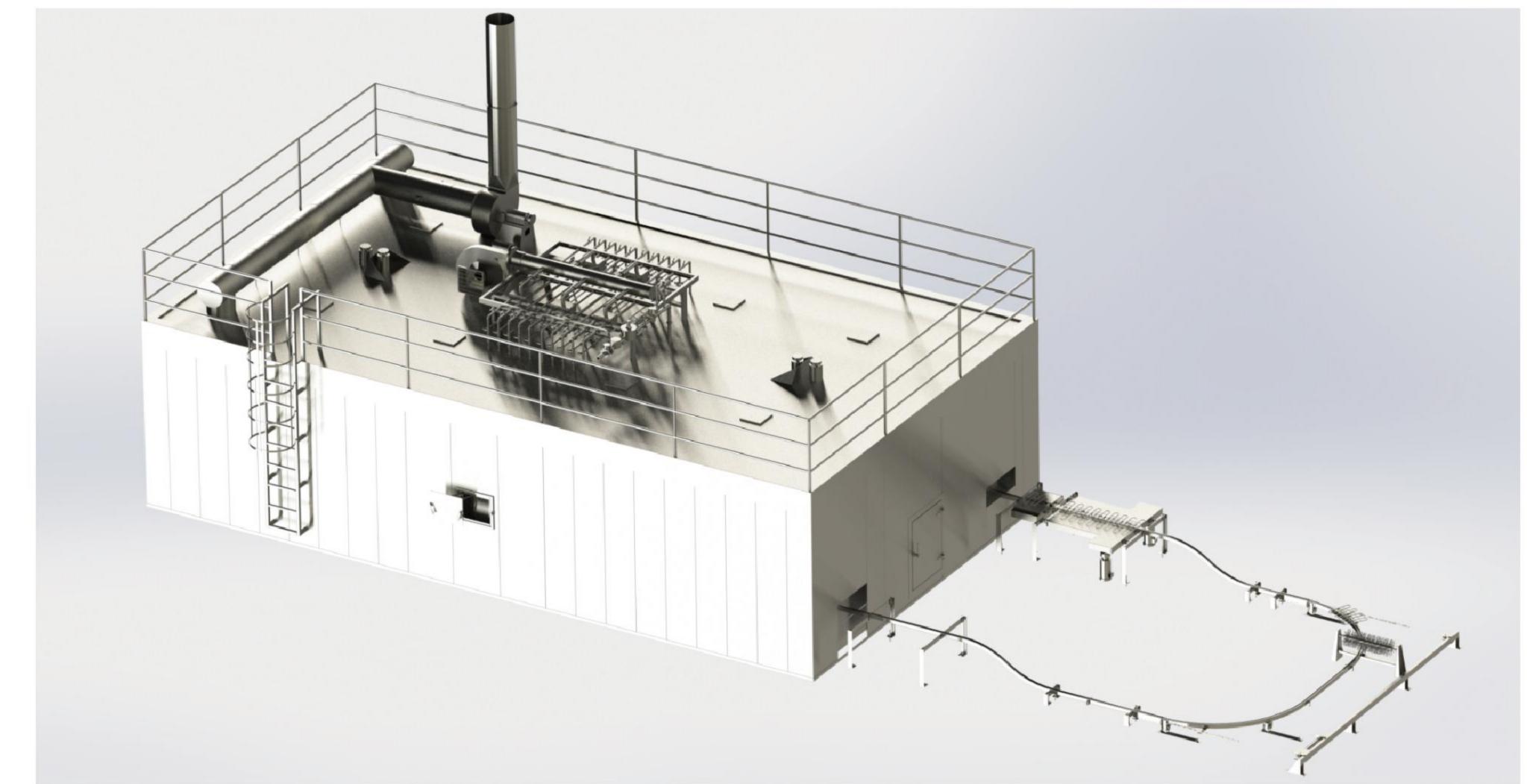
Machine characteristics

- 1. Continuous mass production, low failure rate, long service life, low maintenance costs
- 2. A precise control system for air conditioning temperature and humidity
- 3. Cold water spray system
- 4. Low energy consumption, high efficiency, high yield, and high stability performance
- 5. Circulating airflow system
- 6. The roller chain operates on the track with an automatic oil spray lubrication system
- 7. 100mm thick PU foam insulation, double-sided 304 stainless steel
- 8. Three-dimensional operation saves floor space

Used in large production capacity of industrial automation hamburger, hot dog and toast bread production line.

12000-36000pcs/hour hamburger and hot dog production lines: 2 models with 1000 pans/hour and 1500 pans/hour

3000-9600pcs/hour toast production line: 2 models with 500 rows/hour and 1000 rows/hour



Used in large production capacity of industrial automation hamburger, hot dog and toast bread production line

12000-36000pcs/hour hamburger and hot dog production lines: 2 models with 1000 pans/hour and 1500 pans/hour

3000-9600pcs/hour toast bread production line: 2 models with 500 rows/hour and 1000 rows/hour

Machine characteristics

- 1. Continuous mass production, low failure rate, ultra long service life, and low maintenance cost
- 2. Accurate temperature and baking time control system
- 3. Built-in circulating airflow system
- 4. The direct heating system controlled by the PID system ensures uniform and efficient baking of products
- 5. The energy consumption for the same output is about 12% -20% lower than that of other ovens
- 6. Magnetic support chain with automatic fuel injection lubrication system
- 7. 180mm-230mm thick rock wool insulation, shell with 304 stainless steel
- 8. Long service life, low maintenance cost



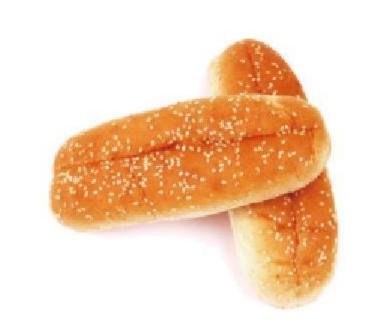
Using energy: PNG LNG CNG LPG

Electric power: 18KW

Voltage: 220V-400V 3-phase

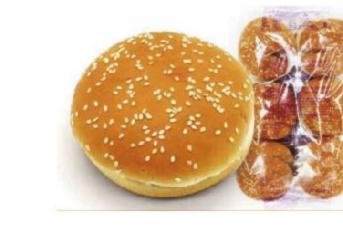
Frequency: 50-60Hz









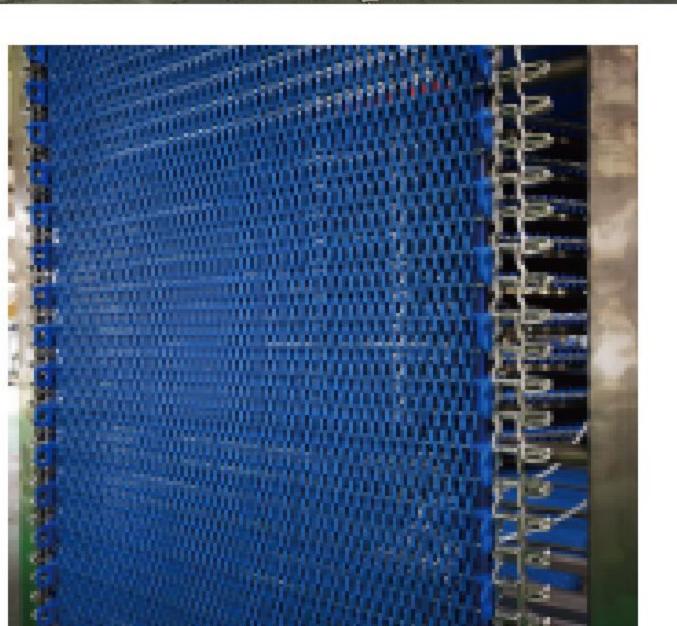






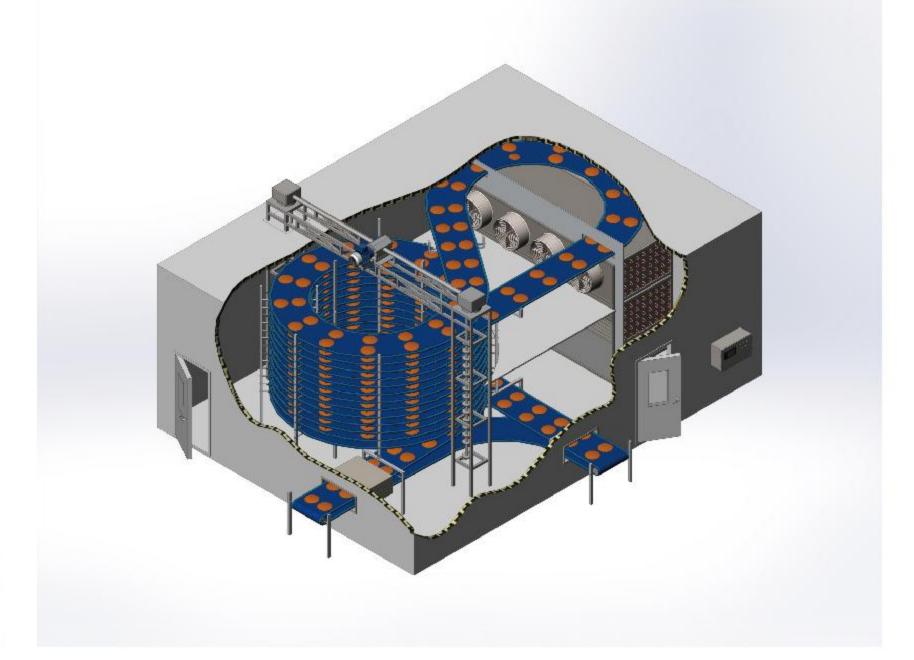


Layer by layer drive system



Optional POM plastic belt or stainless steel mesh belt





Cooling, Freezing, Proofing

Edge driving technology with multiple application ranges.

All spiral towers are equipped with high-quality frequency converters, high-quality reducers, and electrical components. Meet the requirements of food safety laws.

Automatic cleaning system, automatically completing the cleaning of the entire mesh belt.

- 1. Industrialized and durable design, equipped with automated bread production lines. Optional plastic or stainless steel mesh belt.
- 2. Due to the use of intelligent transmission technology, each layer of mesh belt will automatically adjust its tension to maintain a uniform and consistent transmission force for each layer.
- 3. Due to the use of ultra-high polymer guide rails with low friction coefficient, there is no need to add lubricating oil during rotation and they can be maintained for many years without maintenance or replacement.
- 4. Various entry and exit directions can be designed according to the user's production site.

Intralox DDS Direct Drive Cooling Tower

-Intralox authorized manufacturing





By drastically reducing belt tension and total system stress, DirectDrive Structure-Supported spirals ensure better system performance, reduced downtime, and substantially longer belt life.

Key Benefits

- Eliminates product orientation issues related to overdrive
- Increases product load capacity, allowing maximum throughput
- Reduced product imprints, reducing product losses caused by adhesion by up to 80%, minimizing costly unexpected downtime
- Low tension patented technology can ensure that the mesh belt is always in a low tension state, not only preventing the occurrence of flipping, but also greatly extending the service life of the mesh belt
- Eliminate black spots and powder generated by metal mesh belts, and completely eliminate food safety hazards caused by metal mesh belts

The DirectDrive Stacker's belt supports its own weight on the inner and outer edges, removing the need for a traditional carryway. This allows for twice the amount of belting—within the same vertical space—as a structure-supported spiral conveyor.

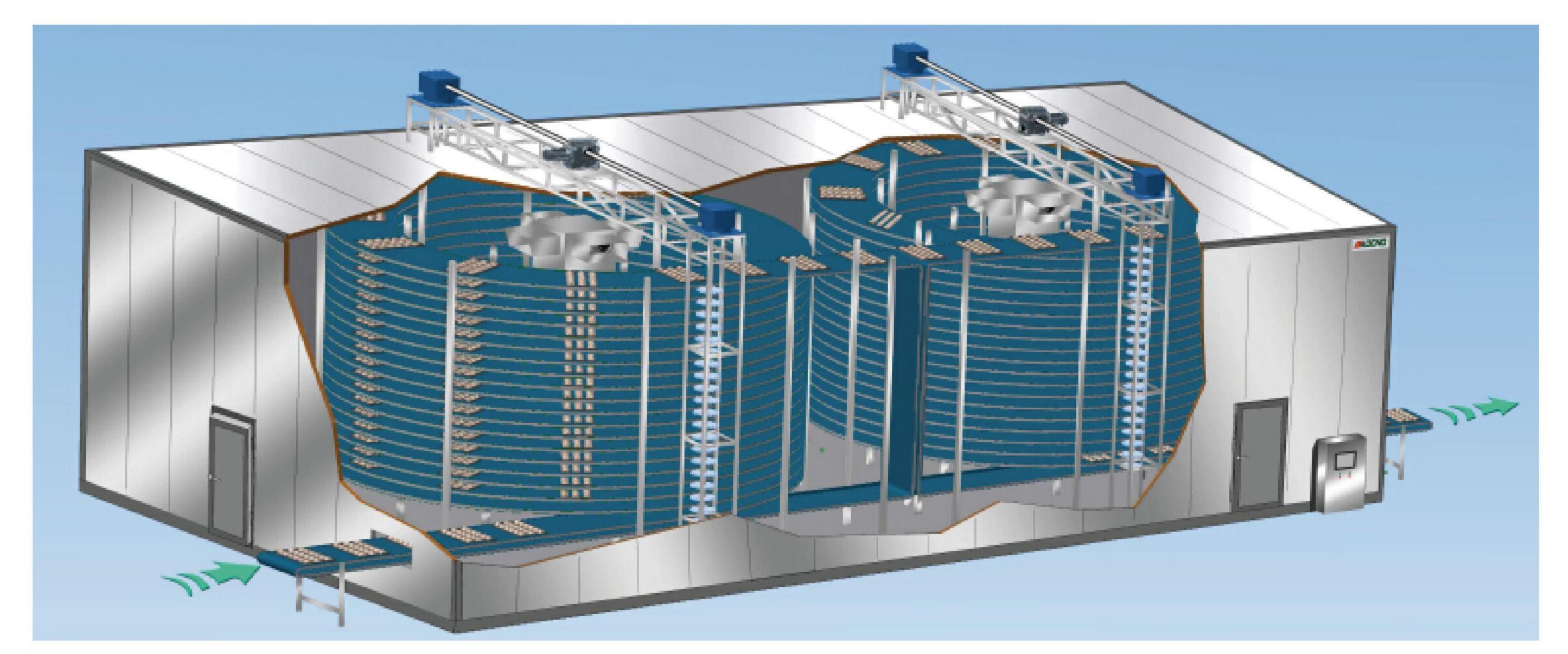
Key Benefits

- Hygienic design cleans easily, efficiently, and thoroughly
- Optimal freezing efficiency employing horizontal airflow
- More tiers in a smaller vertical space
- Simplified maintenance and sanitation procedures
- Lower total cost of ownership compared to traditional self-stackers





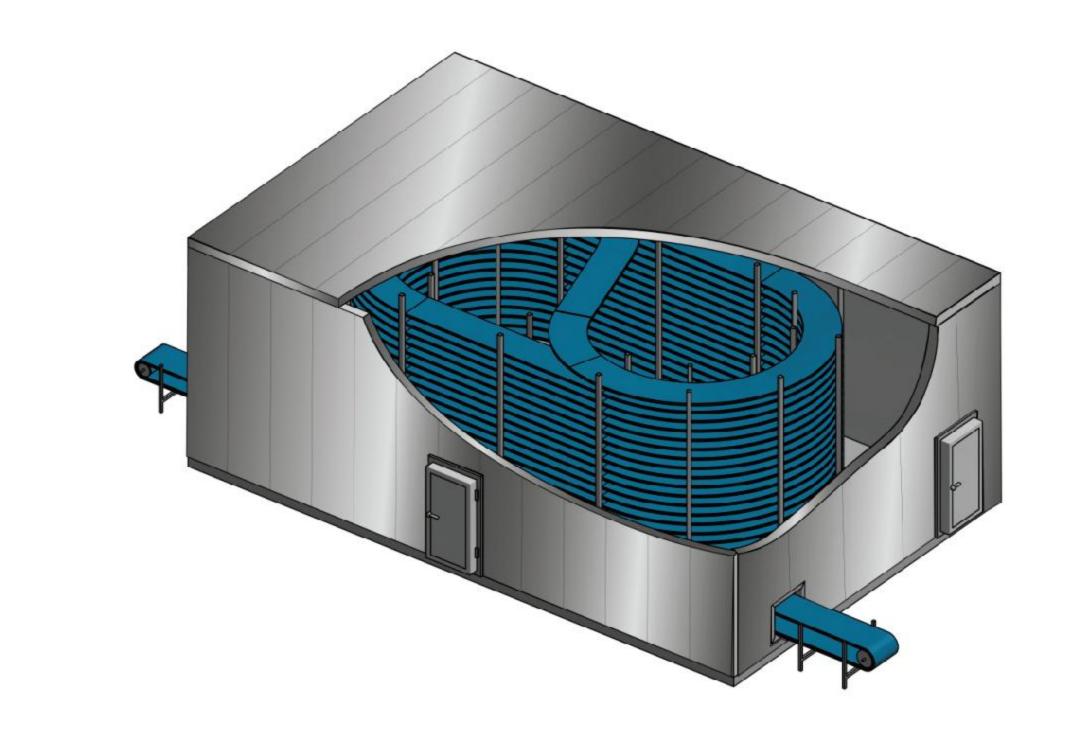


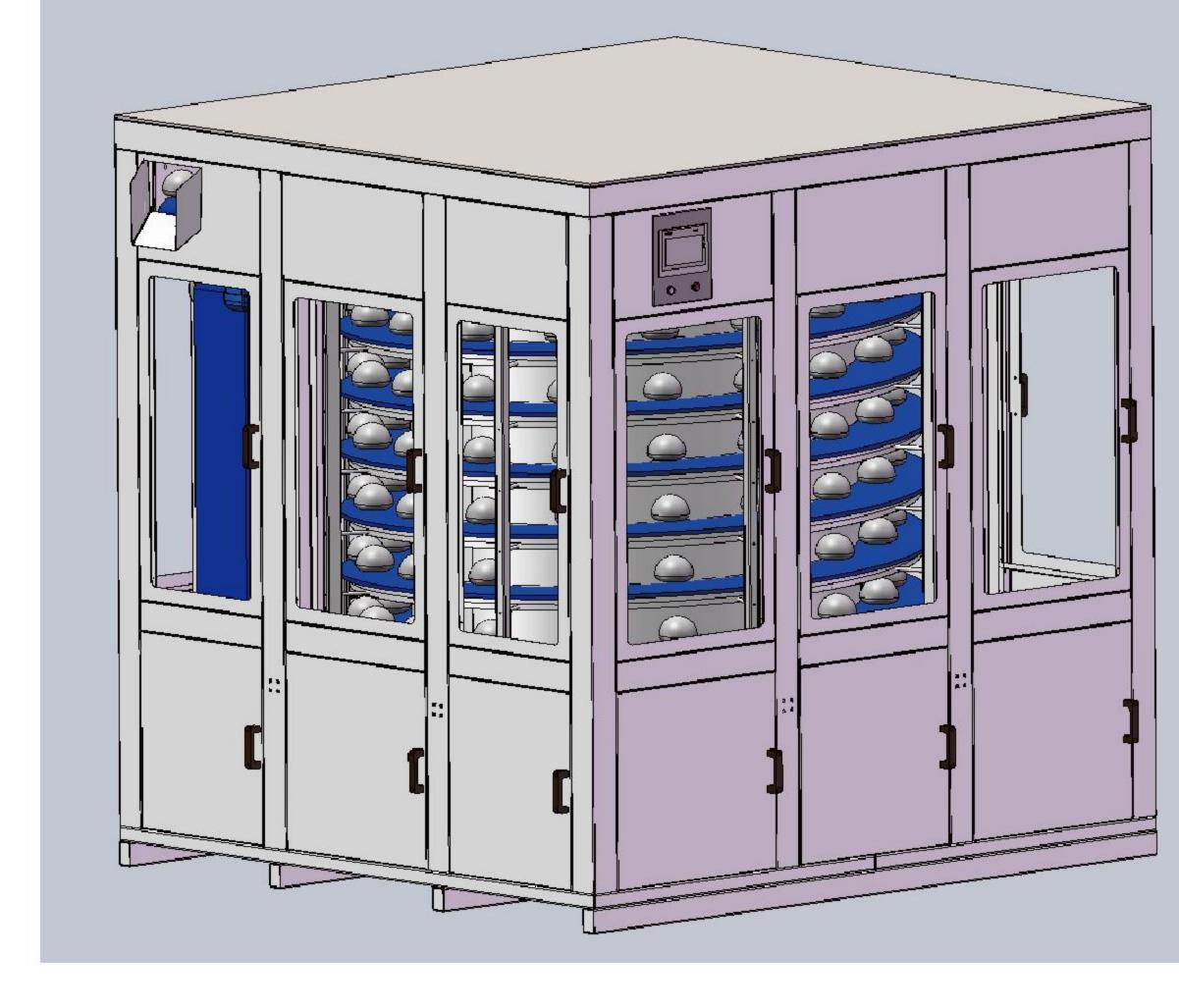


Spiral Proofer

The Spiral proofer is the most ideal equipment for industrial bread production, which can connect the entire production line to achieve continuous and automatic production. Equipped with a reliable and accurate control system, it can ensure perfect proof quality. The time of the proofing can be adjusted within a certain range, with temperature and humidity controlled separately.

The advanced layer by layer transmission spiral tower is used to drive the power of the reduction motor through 2-4 main shafts to drive the gears of each layer, and the gears move the mesh belts of each layer for movement.









Spiral style intermediate proofer characteristic:

- 1. Suitable for industrial production with larger output
- 2. POM spiral conveyor belt to prevent dough adhesion
- 3. Stainless steel body
- 4. Siemens PLC Touch Screen
- 5. Settable proof time
- The dough is counted by sensors
- 7. Smoother production process

Spiral type intermediate proofer dough range 50-1500g

Time: 3-10 minutes

Production: 1000-3600 pcs/hour

Cradle style intermediate proofer characteristic:

- 1. Including automatic loading machine
- 2. Teflon bags that prevent dough adhesion
- 3. Stainless steel body
- 4. Siemens PLC Touch Screen
- 5. Settable proof time
- 6. The dough is counted by sensors
- 7. Conveyor unloading system controlled by photoelectric sensors

Cradle style intermediate proofer dough range: 50-1500g

Time: 3-10 minutes

Production: 1000-3600 pcs/hour

Function:

The dough with high tension and elasticity after being rounded is relaxed and relaxed after proof, which is beneficial for subsequent operations; Yeast produces gas, adjusts the extension direction of the gluten to make it extend in a directional manner, and does not damage the tissue state of the dough during pressing, while also enhancing its gas holding capacity; Make the surface of the dough smooth, enhance its air holding capacity, and prevent it from adhering to the rollers of the molding machine, making it easy to form and operate; The process is usually carried out in the intermediate proofer.















Double Speed Spiral Mixer

Model	SMF60A	SMF100C	SMF130C	SMF200C
Voltage	3~380V	3~380V	3~380V	3~380V
Frequency	50Hz	50Hz	50Hz	50Hz
Rated input power	5.8kw	6.8kw	12kw	16kw
Agitator power	2/4kw	2/5kw	4/9kw	5/12kw
Bowl power	0.75kw		1.1kw	1.5kw
Agitator speed	122/245	121/242	103/206	103/206
Bowl speed	18	19	14	14
Bowl volume	90L	130L	215L	330L
Work ability	25kg flour/time	50kg flour/time	75kg flour/time	125kg flour/time
Net weight	310kg	445kg	720kg	1000kg
Gross weight	350kg	500kg	850kg	1100kg
Package size	1230*770*1330	1340*850*1380	1550*1020*1640	1840*1100*1770

Product Features

- 1. Two speeds: high speed and low speed
- 2. Integrated body, sturdy and reliable
- 3. Equipped with transparent safety cover, open and stop, ensuring safety
- 4. Suitable for various types of dough
- 5. Independent bowl motor
- 6. Food grade stainless steel bowl
- 7. Dual time instrument control only requires setting a time program once to achieve automated operation





Automatic Tipping Spiral Mixer

Sound dual speed motor, imported from the United States with intelligent belt transmission structure, mixer hook and center made of stainless steel, surface cylinder made of 304 stainless steel, with button device, easy to maintain and replace.

Made of high-strength stainless steel, durable and self tipping, suitable for industrial production of various hard, soft, and high gluten dough. The dough can be automatically tilted to the divider.







Thickening bowl

Microcomputer control

Spiral mixing rod

Model	SMT100C-125L	SMT130C-125L	SMT130C-160L	SMT200C-125L	SMT200C-160L
Voltage	3~380V	3~380V	3~380V	3~380V	3~380V
Frequency	50Hz	50Hz	50Hz	50Hz	50Hz
Rated input power	6.8kW	12kW	12kW	18kW	18kW
Agitator power	2/5kW	4/9kW	4/9kW	5/12kW	5/12kW
Bowl power	0.75kW	1.1kW	1.1kW	1.1kW	1.1kW
Agitator speed	121/242	103/206	103/206	103/206	103/206
Bowl speed	19	14	14	14	14
Bowl volume	130L	215L	215L	330L	330L
Work ability	50kg flour/time	75kg flour/time	75kg flour/time	125kg flour/time	125kg flour/time
Net weight	445kg	1060kg	1100kg	1300kg	1350kg

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Removable Bowl Spiral Mixer







SMR200C SMR300C SMR130B

Stainless steel body, industrial grade durable design, vertical hydraulic lifting system.





Transparent cover (2023 SMR200C only)

Control Panel

Standard configuration

- Closed cover to reduce flying powder
- Strong machine body design, high-strength stainless steel mixer, more durable
- Siemens touch screen, capable of setting more than 10 mixing programs
- Equipped with a dough temperature sensor and a dough temperature display function

Advantage:

- The clamp type hydraulic arm eliminates outdated hook type connection mechanisms
- Plastic steel gears replace outdated frictional surface cylinder transmission mechanisms
- Each model of dough cylinder has a design capacity that exceeds the marked capacity by 20%. With reasonable rotational speed and precise gap between the mixer and the bowl, higher quality dough can be stirred in a shorter time
- The equipment is suitable for industrial production of various hard and soft dough and high strength dough
- Optional, automatic water metering and adding system(Declaration during place the order)

Model	Inside dimension (mm)	Volume (L)	Voltage (V)	Frequency (Hz)	Input power (kW)	Spiral power (kW)	Bowl motor power (kW)	Mixer speed (r/min)		Work ability (dough) (kg)	Weight (kg)
SMR130B	Ф800×448	220	220/400	50/60	13.5	4/9	1.1	115/230	17.8	130	1400
SMR200C	Ф900×548	330	220/400	50/60	22	7/15	2.2	102.5/205	11.7	200	1600
SMR300C	Ф1098×548	500	220/400	50/60	27	7/20	1.5	100/200	12	300	1980

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Removed Bowl Mixer (multi-purpose)

Stainless steel body with 50 formula programs connected to the hydraulic clamping system of bowl, vertically lifting the machine head.

This equipment is suitable for stirring raw materials such as cake soft dough, and can also be used for products with added granular raw materials.

Model	Bowl inside dimension	Bowl volume	Power	Voltage
DMR250L	Ф800x548mm	250L	9KW	220V-400V 3PH
DMR330L	Ф900x548mm	330L	15KW	220V-400V 3PH
DMR500L	Ф1098x548mm	500L	22KW	220V-400V 3PH

- Double mixing tools, Siemens PLC. 80-450 r/min variable frequency speed regulation;
- Rotating the bowl to stir the raw materials more fully;
- With a white scraper to keep the inside of the bowl clean;
- Closed bowl lid to reduce flying powder;
- The bowl is movable;
- Optional, a bowl lifter with nylon scraper.











8-Shaped Double Rotation Mixer

Vertical lifting with strong power, suitable for super hard dough and super soft dough

The latest industrial grade mixer developed by AOCNO, with a stainless steel body and heavy-duty design, is an ideal mixing equipment for industrial baking, with high-performance dough stretching.

Variable frequency speed regulation, 50 program settings and memory. Reduce mixing time by 35%

ACN 200

- Power:22KW
- Bowl capacity:330L
- Machine weight:1600Kg
- Packaging weight:1750Kg
- Lifting dimension:1450X1900X2200mm
- Standard configuration: Siemens 7-inch touch screen, PLC, variable frequency motor.
- The body is made of stainless steel
- Voltage:220V-400V 3-phase





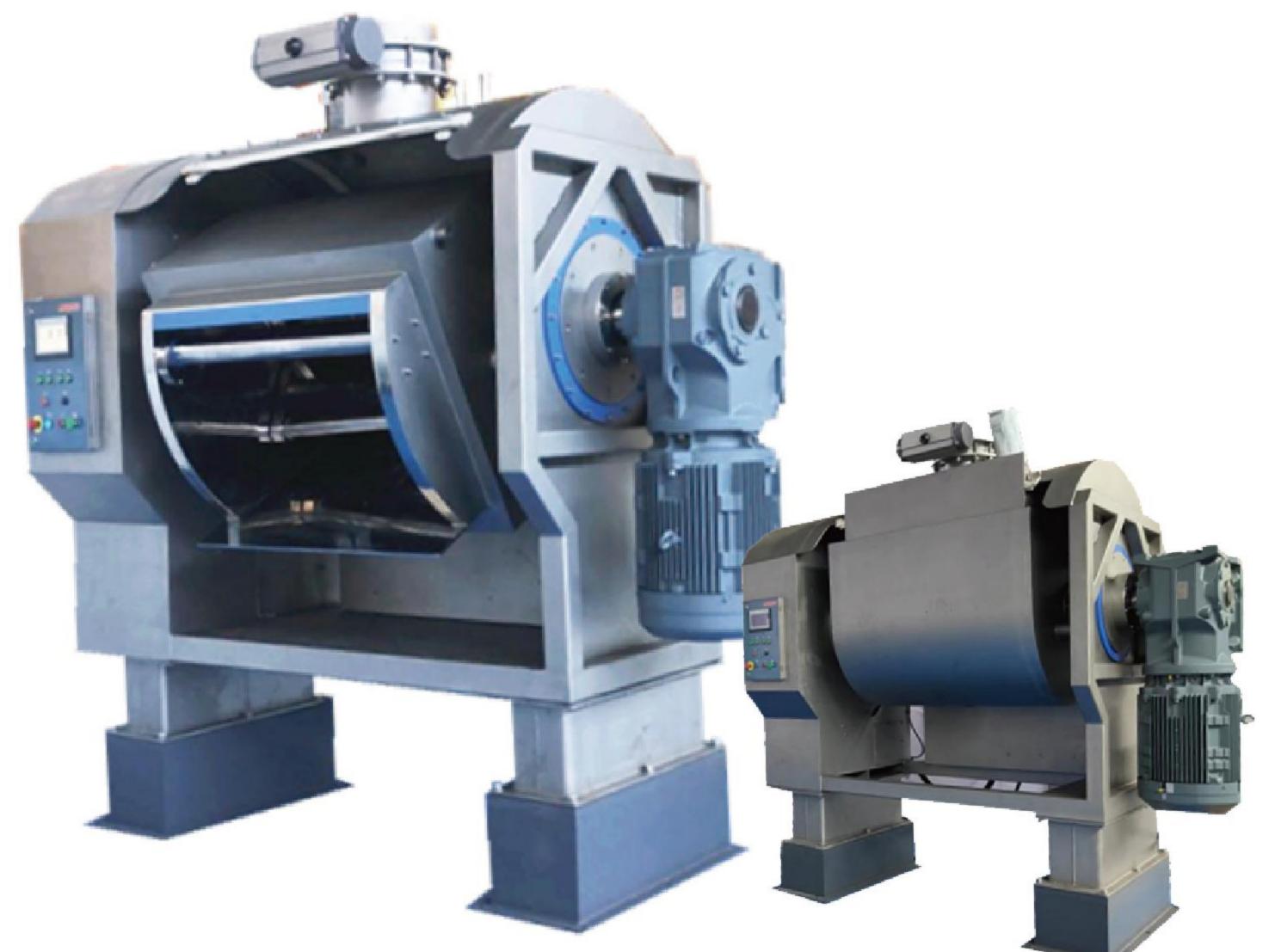


Double 8-shaped stirrer (with nylon scraper)

ACN 320

- Power:38KW
- Bowl capacity:500L
- Machine weight:2300KG
- Packaging weight:2550KG
- Lifting dimension:1650X2200X2300mm
- Standard configuration: Siemens 7-inch touch screen, PLC, variable frequency motor
- The body is made of stainless steel
- Voltage:220V-400V 3-phase





Horizontal Mixer(Direct drive system)

AOCNO direct drive mixer achieve a wider range of dough mixing. The body is made of 304 and 316 stainless steel, with a heavy-duty design that is more sturdy and durable.

Bowl capacity: 400bl, 600bl, 800bl, 1000bl, 1300bl, 1600bl

Machine advantages

- Open framework design for easy cleaning
- The German SEW reducer is directly driven without the need for chain belts
- Siemens control system, capable of setting multi-level and continuously variable speeds
- The ethylene glycol coolant circulation system has a good cooling and precise temperature control effect on dough
- Touch the screen to set and display the dough temperature
- High standard design of Electrical safety

Model number	600	1000
Production	600Lb	1000Lb
Bowl capacity	680Liters	1075Liters
Main power requirements	37kw	47kw
Approximate shipping weight	4500kg	6500kg
Voltage	220-400V	220-400V
Frequency	50-60Hz	50-60Hz





SFW reducer

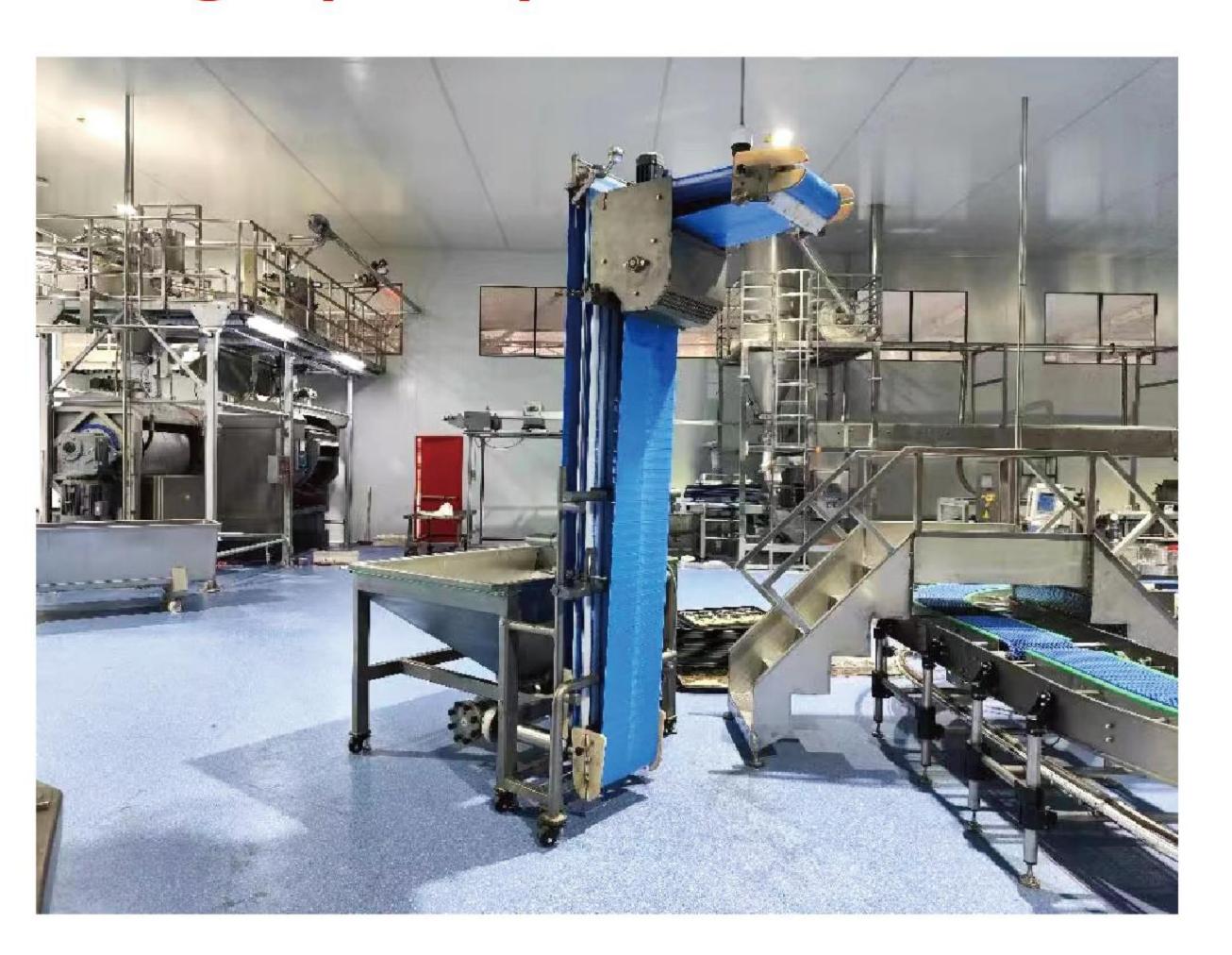


Control panel

Customizable matching options

- Optional dough pneumatic inlet
- Bowl lifter
- Dough pump
- Climbing conveyor
- Optional trough size 500L, 800L and 1000L

Dough pump, Chunker, Conveyor



Dough pump and conveyor can be used together to efficiently transport dough, greatly improving the production efficiency of the product.

This machine can transport dough from low to high to the provider hopper, saving manpower and making it easy to operate.

Benefits

- Adopting high-quality materials and structures to achieve optimal performance and extend the service life of the machine
- Transportation height 2400mm
- Stainless steel frame
- Food grade blue PU belt
- Simple framework design and belt for easy cleaning and maintenanc

Purpose and advantages

- The principle of double screw extrusion is used to exhaust and transport dough, resulting in a finer internal structure of the bread, uniform honeycomb structure, and no large pores
- Its role can be better reflected in staple bread and hamburger products

Structure characteristics

- Double screw structure design makes the dough conveying process more stable and reliable
- Complete machine 304 stainless steel
- Hopper inclined structure design makes conveying dough more reasonable

Parameter

- Hourly conveying capacity: 2000 kg, 3600 kg, 5000 kg
- Hopper capacity: 500 liters, 800 liters, 1000 liters

Conveyor integrated with dough pump and lifter



The position and size of Conveyor can be customized and modified according to the actual situation of the customer

MADEND



(2) Mold (3) Adjustable height dough conveyor belt (4) Control panel (5) Single screw Advachie (6) Adjustable ground feet (6) Adjustable ground feet

High Precision Dough Divider

Innovative technology Multiple patents

AOCNO high-precision dough divider can efficiently segment toast, hamburgers, hot dogs, and pizza dough. Vector technology metering pumps improve dividing.

Accuracy

⑤ Single screw Advanced screw vector extrusion technology and advanced dough segmentation machine achieve the most accurate cutting, with an accuracy deviation of no more than 1%.

Characteristics

Vector screw extrusion technology improves product uniformity, low maintenance rate, and maintains high-precision cutting throughout the 15 year lifespan of the machine.

Efficiency

The maximum running speed during cutting can be up to 100 cuts per minute.

Quality

No need to oil, reducing operating and cleaning costs. Efficient design, fewer moving parts, and lower total maintenance costs. The vacuum exhaust soft extrusion technology enhances the extensibility of the dough, expels the fermented gas, generates new gas, and enhances the bread flavor.



Four types of molds can be replaced, 30g-1500g

Model	Power (KW)	Range (g)	Number of divided dough (pcs/min)	Maximum divided weight (kg/hour)
ACN-VE800	7.5	25-300	100	800
ACN-VE1200	9	30-400	100	1200
ACN-VE1600	12	40-500	100	1600
ACN-VE2400	15	100-1000	75	2400
ACN-VE3600	22	200-1500	75	3600

Belt Frozen Rounder







Range: 30g-1200g

The body is made of 304 stainless steel and comes with a tabletop PU with rubbing rails, designed for quick maintenance and cleaning.

Optional ethylene glycol cooling system to ensure low temperature dough rounding during continuous rounding, achieving high-quality rounding effect.

High hardness aluminum alloy circular rail coated with Teflon non adhesive layer.



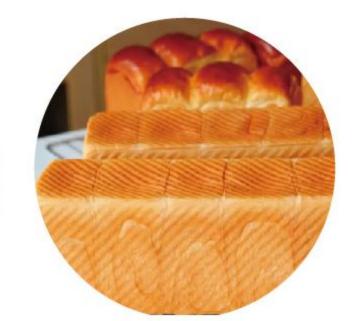
MADEND

ACN-4200 Industrial Toast Moulder











Makeup range: 100-1500g

Power: 3.5KW

Voltage: 220V-400V 3Phase

External dimensions: 56000X1200X1650mm

Makeup width: 420mm Machine weight: 1850Kg Packaging weight: 2100Kg

Standard configuration: Siemens 7inch touch screen, PLC, SEW reducer

AOCNO latest industrial toast makeup system, with a stainless steel body and heavy-duty design, is an ideal equipment for industrial bread production lines, with high-performance dough stretching and multi-layer rolling functions.

Optional

Four dough cutting knives
 Auto panner
 Auto flour sieves, automatic recycling seeders
 Anti stick blowing devices



















High Speed Toast Moulder

Parameter

- Voltage: 3-phase 380v/50Hz
- Work efficiency: 3600 pcs/hour
- Dough weight: 700kg
- Power: 11kw
- Overall weight: 700Kg
- Dough range: 200g~1500g

Functional characteristics

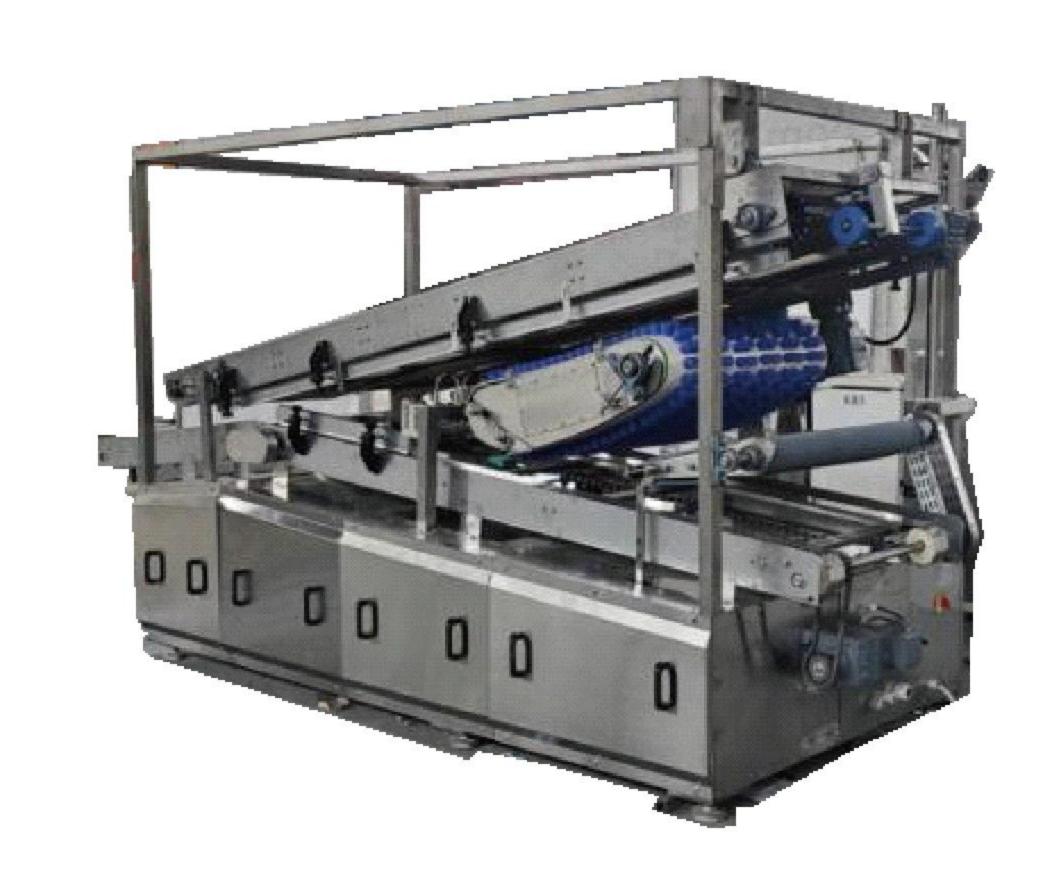
- Fast speed, low noise, and adjustable dough length.
- Good exhaust performance, fully elongating the dough.
- Food grade plastic pressure plate.

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Depanner

To achieve gentle and efficient demolding, the device has multiple sizes and configurations to choose from, and demolding achieves continuous and controllable separation. The AOCNO continuous depanner places the pan on a conveyor belt and conveys it to the working range of the machine. The machine can depan the whole pan of bread, making it convenient for the next process.





Vacuum Depanner

Characteristic

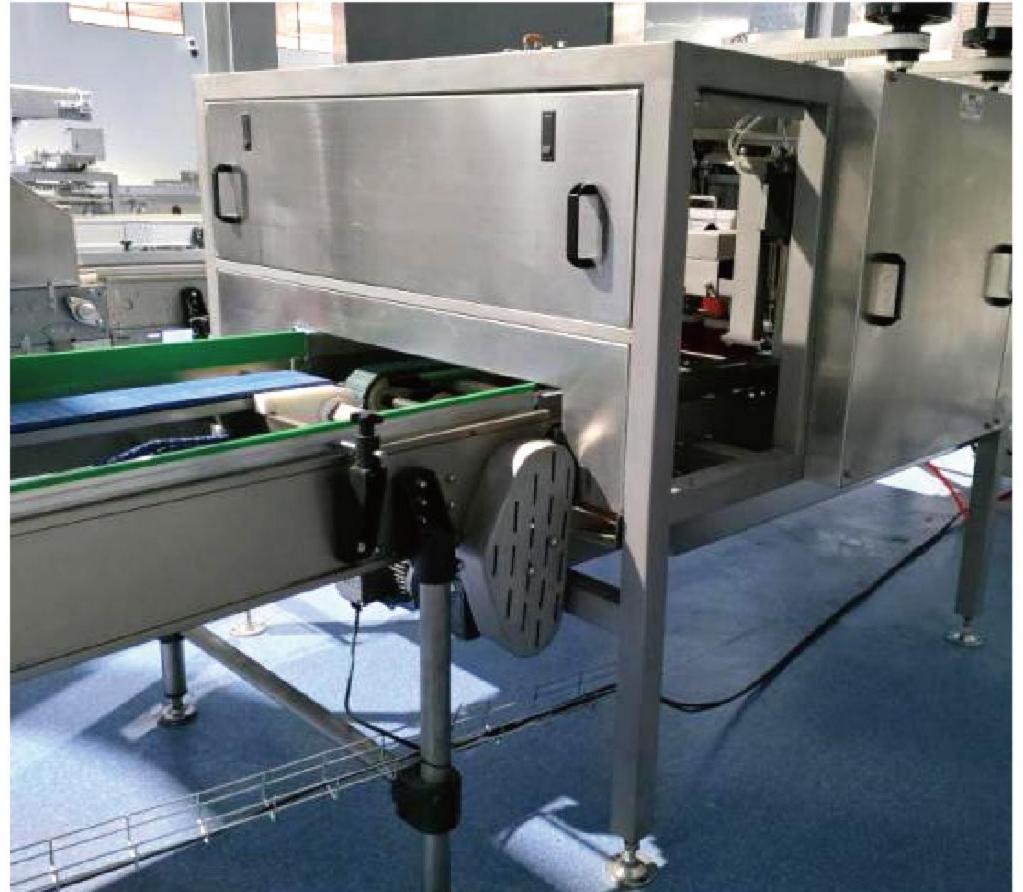
- The continuous depanner machine maintains the integrity of the bread appearance and reduces damage
- Simple and convenient operation
- Open structure, easy to clean and maintain
- Easy installation and debugging
- The body is made of 304 stainless steel, sturdy and durable
- PLC touch screen configuration, controlled by Siemens
- European thickened PU belt, suitable for larger production scale production demand
- German SEW motor
- High suction fan configuration

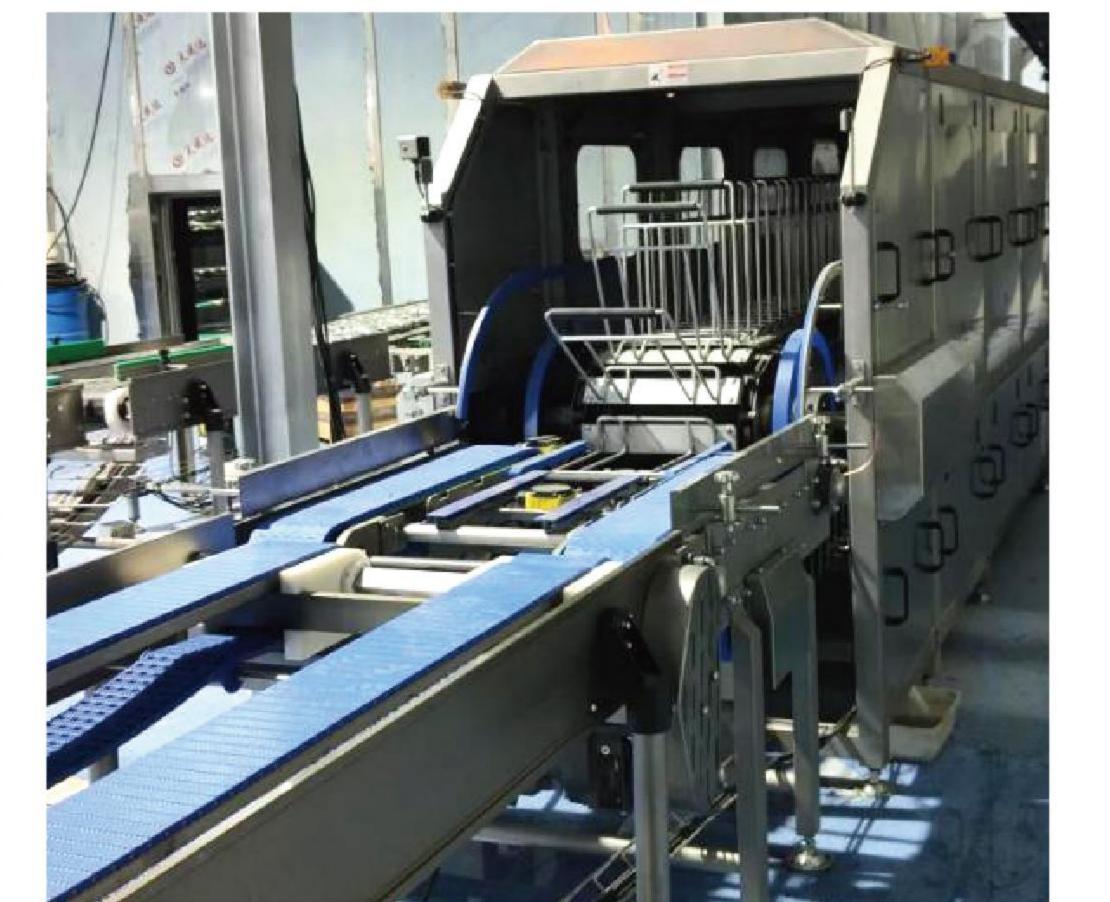
Needle Type Depanner

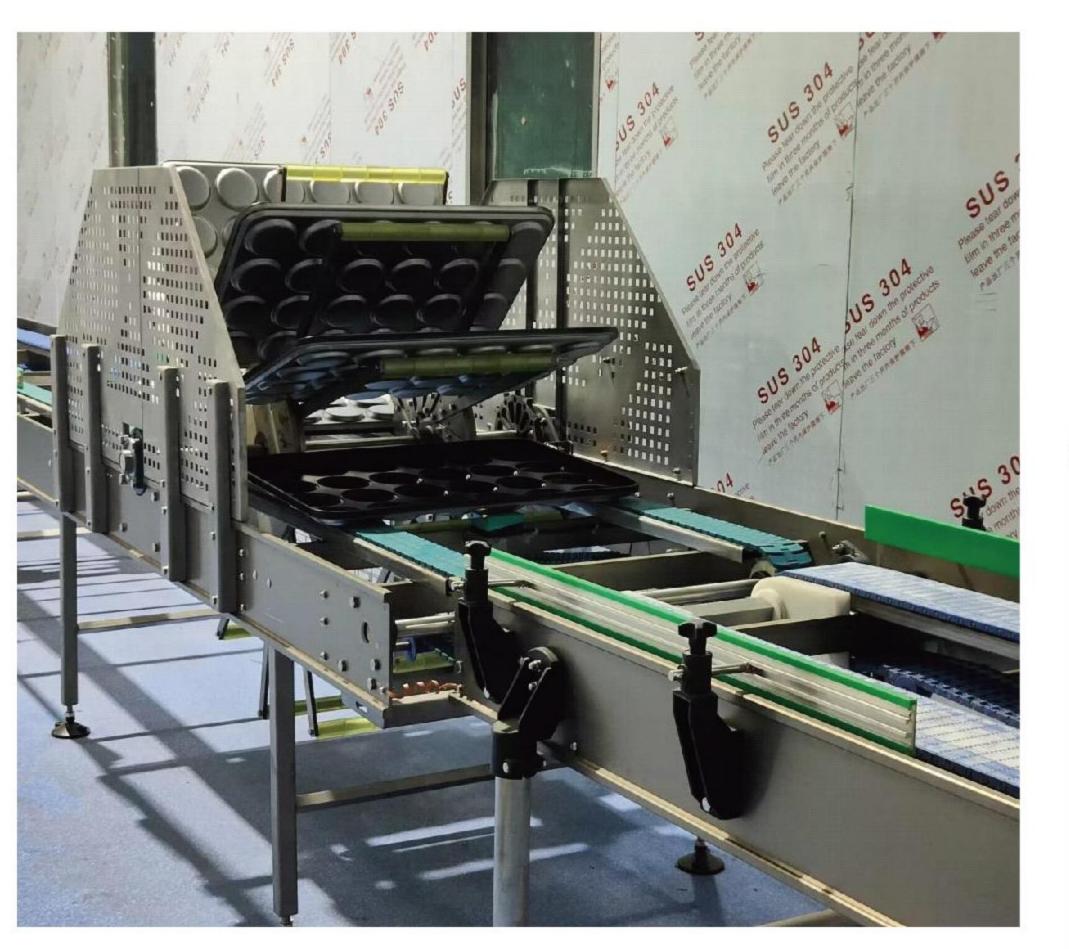
Suitable for depanning bread and cakes with uneven surface, fancy bread, and products with different shapes

- Continuous depanner used for the production lines such as high-yield hamburger hot dog and toast bread
- Stainless steel body with safety guardrail
- PLC automatic program control system
- Electric adjustable lifting system
- Suction regulating system
- High temperature resistant silicone rubber suction nozzle belt with quick replacement specifications
- Suitable for demolding capacityof 500-1600 pans per hour. The machine is equipped with a dust collection system that can separate debris particles and dust
- Customizable according to customer baking tray specifications

Voltage: 220V-240v, 3-phase 50-60HZ, power: 12-20KW







Pan Cleaner

During continuous production, a rotating anhydrous brush cleaning method is used to clean the baking tray without dead corners, and the rotating brush will not scratch the Teflon coating. transported, cooled to room temperature, and Contains automatic debris collection machines to collect debris, dust, and other substances. This machine is customized according to the

Voltage: 220V-400V, 3-phase

user's product type and needs.

Frequency: 50-60Hz

Power: 5-15KW

500-1600 pans/hour

Pan Cooler

The machine is used on continuous production lines, such as hamburgers and hot dogs. During continuous production, the pan is lifted and turned upside down to enter the pan stacking and collection process.

According to production requirements, order machine models.

Voltage: 220V-400v

Power: 5-15KW

500-1600 pans/ hour

Pan Inverter

On-line continuous. Turn down baking pan mold to front reload, stainless steel body.

The reverse wheel is fitted with a polyurethane sleeve for flexible contact without damaging the baking pan.

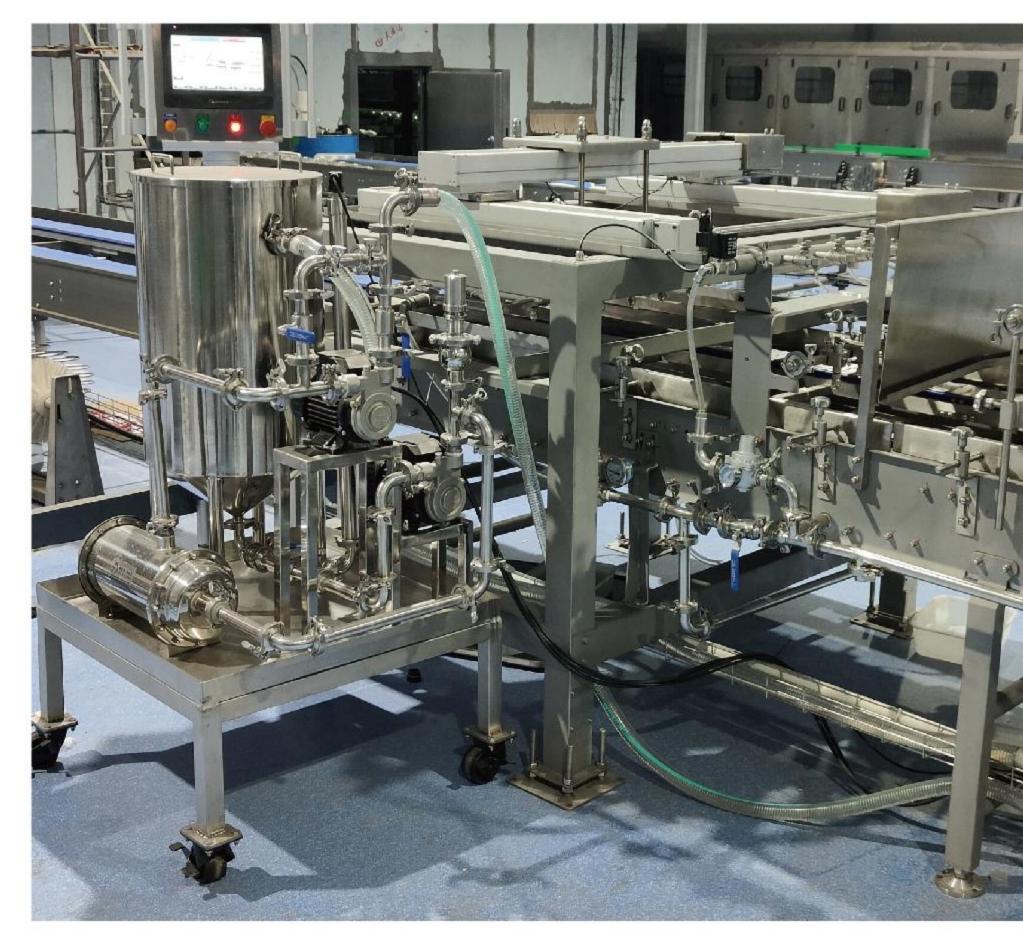
- 500 to 1600 pans per hour
- Electric power 1.5 KW
- Voltage 220V-400V, 3-phase
- Frequency 50-60Hz

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Water Splitter

Work continuously on line with water splitter The machine stores multiple pattern programs, and the PLC touch screen can set multiple pattern cutting scratches according to the vari-

Online without stopping, without vibration.

- 500-1600 pans/hour.
- Voltage 220V-400V, 3-phase
- Frequency 50-60Hz
- Power 5-15KW

Sesame Seed Sprinkler

No stop, no vibration, sprinkled with sesame and other granular raw materials. The water spray machine has a linear water scratch function. The spreader is equipped with an automatic raw material warehouse that automatically transports the material to the spreader according to the dosage.

Customized according to the size of the user's

- 500 to 1600 pans/ hour
- Voltage: 220V-400v
- Frequency: 50-60HZ
- Power: 5-7.5KW

Glazer

Online use without stopping or vibration free. Equipped with a 50 liter stainless steel brightener bucket, evenly spray the brightener mist onto the bread through a diaphragm pump, pressure regulating and stabilizing device, and multiple

Equipped with a photoelectric sensor. Customized according to the size of the user's baking pan.

- 500 to 1600 pans/ hour
- Voltage: 220V-400v
- Frequency: 50-60HZ
- Power: 5-7.5KW

Hamburger Slicing





Product Features

The machine is made of stainless steel with variable frequency speed regulation Innovative design with adjustable cutting thickness and uniform cutting strength. Improve cutting efficiency, reduce costs, and save labor.

Imported blade, sharp and durable, with flat cutting surface and uniform thickness

Automatic Slicing, Automatic Bagging, Non stick surface, not easy to scratch, fast speed, low noise.

Adopting high-quality motors for high torque, low noise, and quiet operation Realize fast slicing of hot dogs and burgers of different specifications. Capacity: 12000 pcs/ hour

Please declare both 100% full cut and 80% cut models when placing an order. Customizable double layer slicing.

Hamburg and Hot Dog Bagger



Auto Toast Slicer & Bagger



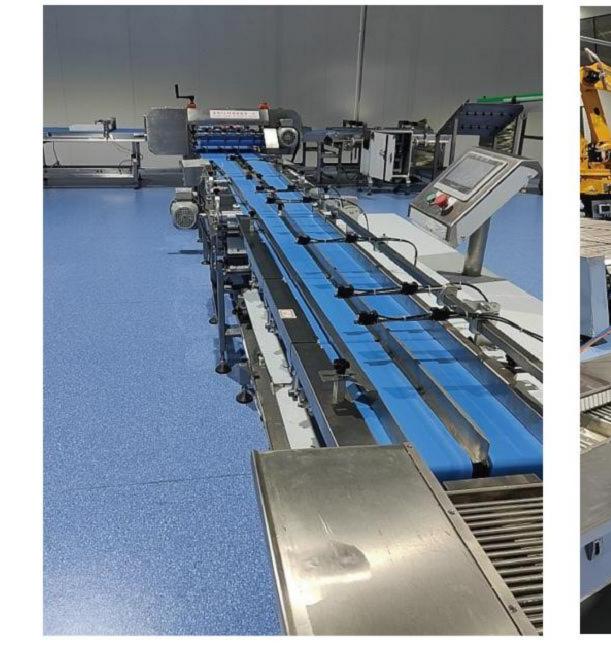


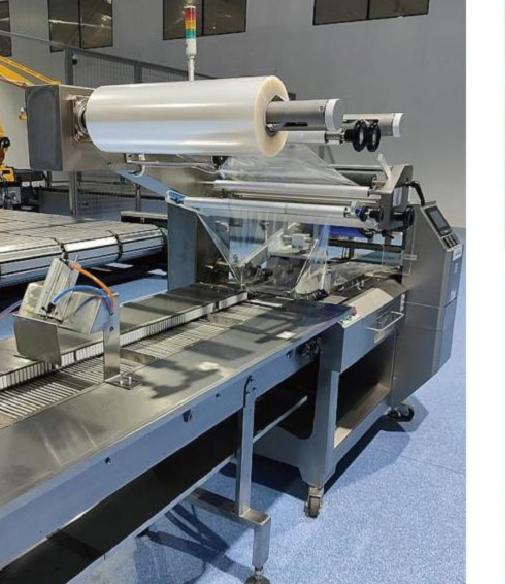




Automatic Twist Tie or Automatic Clip Lock

Maximum toast size:360mm × 120mm × 120mm Minimum toast size:150mm × 70mm × 70mm Maximum slicing and packaging capacity can reach 2200 pcs/h Please contact our sales personnel for details.



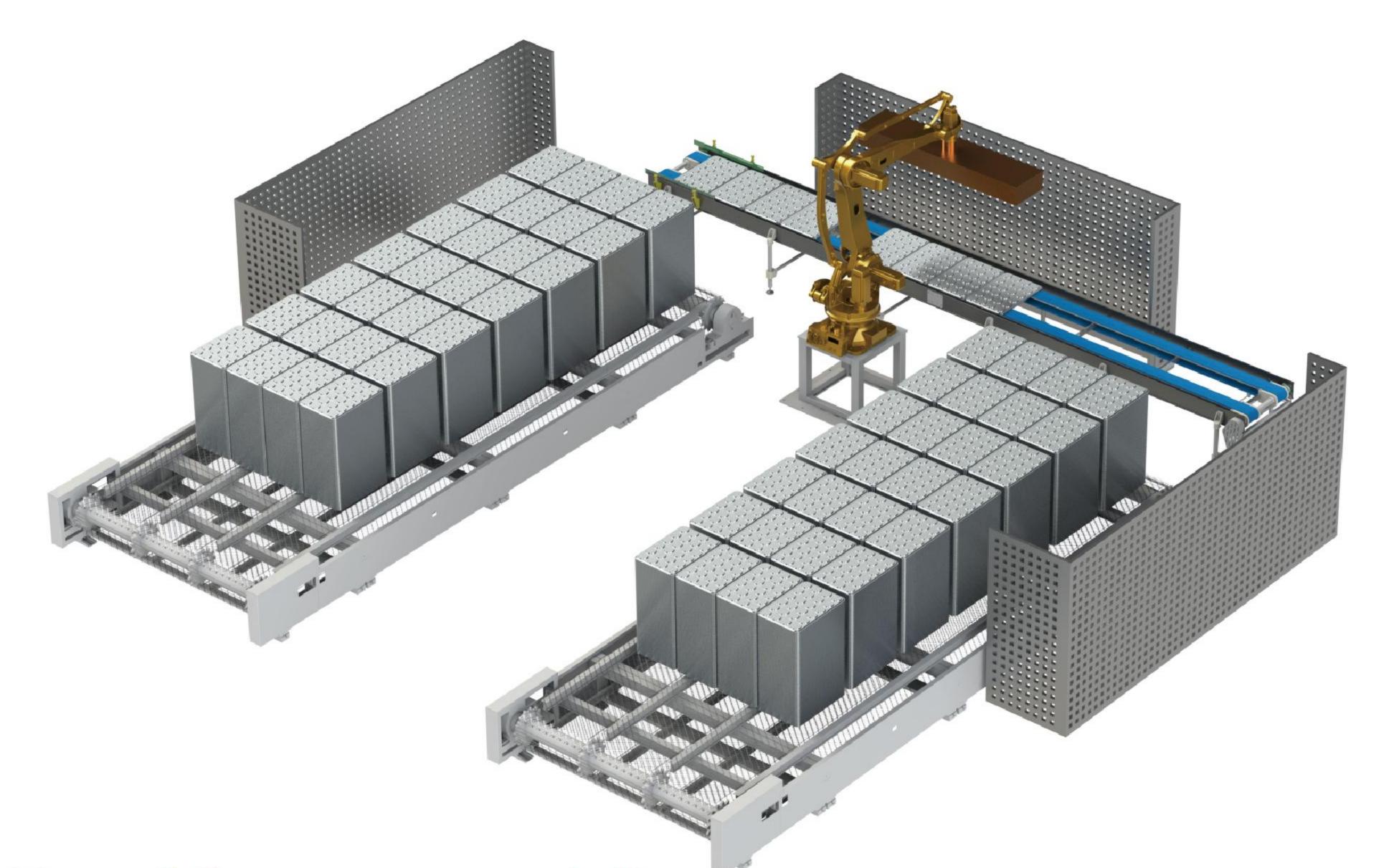






Provide automatic arranging and packaging with a capacity of 6000-36000pcs/h







Pan Management System

Capacity: 500-5000 pans | Voltage: 220v-400v | Frequency: 50-60Hz | Power: 7.5-20KW

Suitable for the hamburger, hot dog production line and the toast production line.

The robot is responsible for two pan storerooms, which continuously and automatically grab pans from the pan storeroom and place them on the conveyor during startup production. Automatically and continuously collect the pan and place it on a movable chain conveyor when production is stopped.

Two stainless steel mobile chain conveyors can store two types of pans separately and release them as needed.

Automatic management saves labor. When replacing the third type of pan, a dedicated trolley needs to be used to push it to the workstation, unload the pan from the warehouse onto the trolley, and the new pan will be automatically grabbed and placed in the pan storeroom.

Machine characteristics

Durable, fully intelligent, traceless electromagnet does not produce magnetic powder, the machine is equipped with stainless steel safety guardrail. Machines are ordered based on user production.

Production Line Bread Pan Conveying System

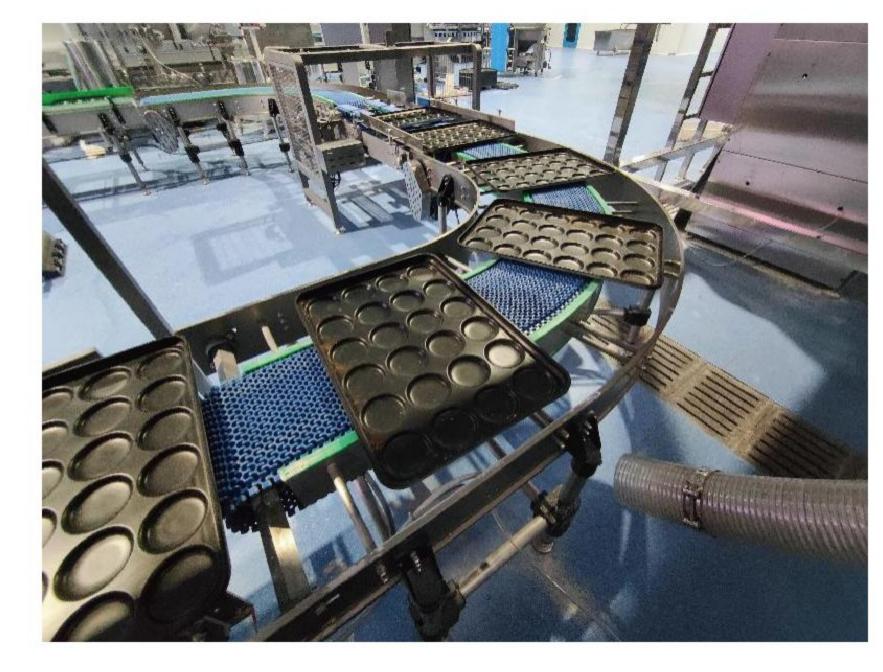






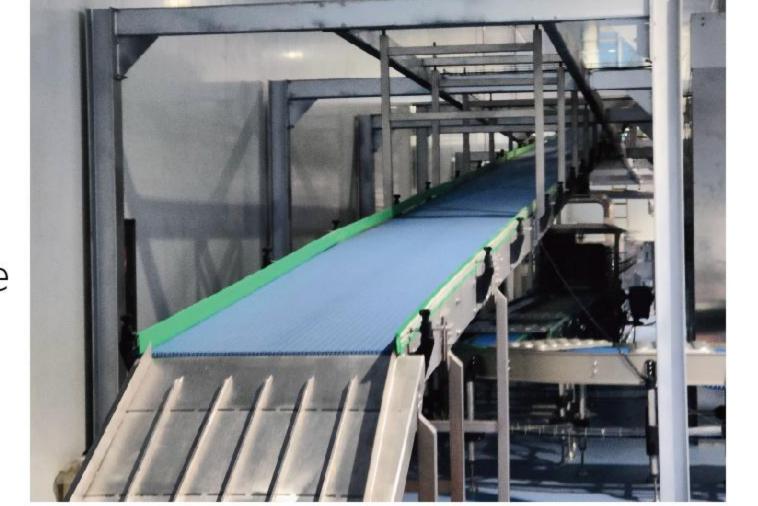
Characteristic

- No need for lubricating oil or tension
- Conveyor belts have longer service life and lower wear
- Simpler cleaning and maintenance
- Lower risk of product wear or pollution
- Improving worker safety

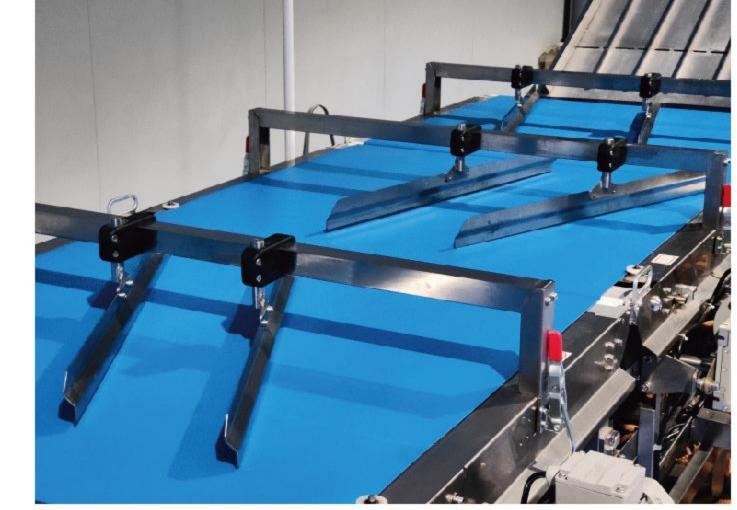


Characteristic

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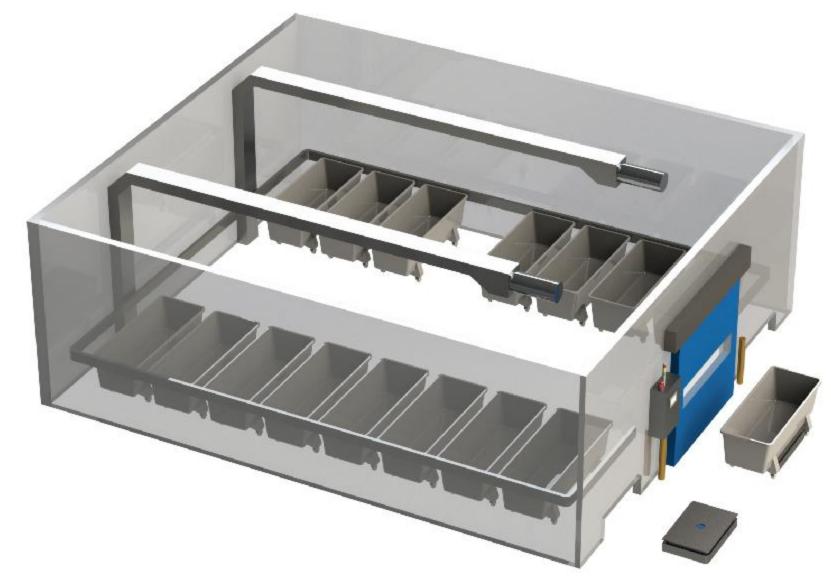
Climbing bread conveyor



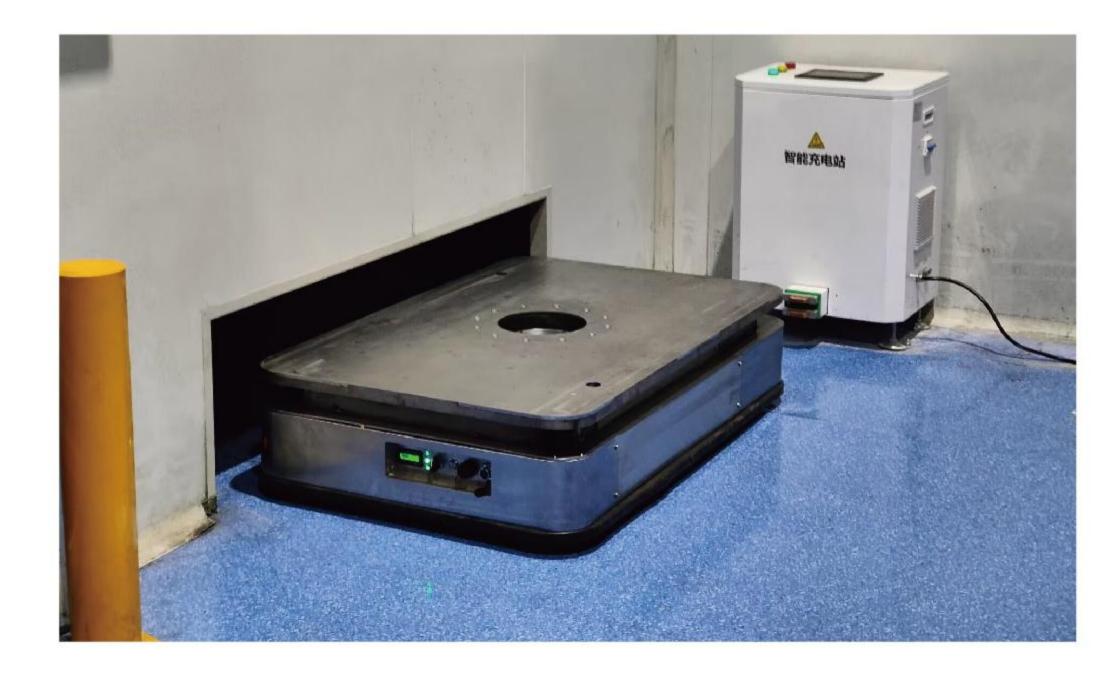
Bread arranger











Intelligent Automatic Sponge Dough Proofer

Suitable for various types of bread that require traditional flavors such as burger, hot dog, toast, etc.

Double sided stainless steel, 100mm PU foam insulation layer. Automatic rolling shutter door with transparent window.

Equipment characteristics

- PLC precise temperature and humidity control system.
- Cold water spray water adding system, circulating convection system.
- The AGV automatic vehicle accurately and automatically pushes in and out the cylinder.
- Automatic door opening and automatic closing.
- Gas fuel and electric heating centralized control systems can be ordered.

Robot Automatic Moving Bowl

Intelligent automatic control, using a steering wheel moving system. Laser obstacle avoidance 360 degree steering, QR code recognition of each bowl. 304 stainless steel. Equipped with a fully charged lithium battery, it automatically operates for 8 hours and automatically finds a charger to charge during idle time.

Type	ltem	Specification	Notes
	Size (L*W*H mm)	1200*800*280	
_	Weight (Kg)	300	
Parameters	Max payload (Kg)	800	
	Width of walking passage (mm)	> 1000	
	Swing channel width (mm)	> 1400	
	Capacity	48V/100Ah	Lithium Iron Phosphate
	Lifetime (times)	DOD>=80% 1500	0.5C charging, 0.5C discharging
Battery life	Endurance time (h)	8	
	Charging method	Manual+automatic	Manual ≤ 20A, automatic ≤ 25A
	Charging time	Manual: 5h Automatic: 2h	From 10% to 90% of battery capacity

SUPPLIER











































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